



# EXTRA

# SPECIAL

# BITTER

CUT THIS OUT FOR  
YOUR TAP HANDLE

## EXTRA SPECIAL BITTER

### SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Lallemand Dry: London ESB

### LME KIT

- 7 lbs Pale Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 8 oz Honey Malt
- 4 oz Special Roast

### DME KIT

- 6 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 8 oz Honey Malt
- 4 oz Special Roast

### ALL-GRAIN KIT

- 9 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 8 oz Honey Malt
- 4 oz Special Roast

### HOPS

- 1 oz Northern Brewer – Boil 60 min
- 1 oz British Kent Goldings – Boil last 10 min
- 1 oz British Kent Goldings – Boil last 5 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT138

# EXTRA SPECIAL BITTER

## RECIPE TIPS

Extra Special Bitter or ESB is similar to American Pale Ale but with more emphasis on malt character. If you're kegging, try to aim for a lower carbonation level to keep the beer more true to style. For the all-grain version we suggest mashing at 151°F. We suggest a fermentation temperature close to 68°F.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

EXTRA SPECIAL BITTER KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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Over 125 Videos at  
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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.045–49

ACTUAL O.G.

SRM: 11

IBU'S: 39–42

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

# DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!