



Crescent City Homebrewers

NAME: Kicking Arse ESB
 STYLE: ESB
 BREWMASTER: Peter Cadoo

DATE: 4/12/2025
 BATCH SIZE(GALS): 55
 HOST: Greg Hackenberg

MALT BILL

TYPE	EXT	LOV	AMOUNT
Maris Otter	1.028	2	100
Crystal	1.025	63	10
Chocolate	1.025	450	1
			111

O.G. projected	<u>1.056</u>	PLATO	<u>13.73</u>
COLOR SRM	<u>13.07</u>	EBC	<u>25.75</u>
ADJUNCTS			
TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 27.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Challenger	3	8	90
Pacific Gem	4	14	75
Monteeka	4	7	45
Nelson	4	12	1
East Kent Golding	3	5	0

IBU'S old	<u>43.64</u>
IBU's Tinseth	<u>33.35</u>

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -45759 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 4.77

O.G. ACTUAL 1.055 PLATO 13.51 % ALCOHOL BY WT. 3.81

F.G. ACTUAL 1.018 PLATO 4.57