XTRA SPECIAL BITTER ESB

5 Gallon Brewing Instructions | English-Style Extra Special Bitter

BREW SPECS

STYLE Regional (English ESB)	**FLAVOR** Toasted, malty, lightly caramelized, earthy-floral, and firmly bitter
ABV 5.6%	**SRM (COLOR)** 15
IBU (BITTERNESS) 40	**ORIGINAL GRAVITY** 1.054
FINAL GRAVITY 1.011	**BATCH SIZE** 5 gallons / 19 liters

YOUR BREWING TIMELINE

BREW DAY 30-minute grain steep + 40-minute hop boil	**FERMENT** 14 days at 68–78°F; check completion
CARBONATE At least 14 days at 70–76°F	**ENJOY** Chill one bottle for 48 hours

WHAT YOU GET

- 1 Coopers Canadian Blonde Brewing Extract (HME)
- 1 Coopers Amber Malt
- 1 Packet Crystal 40 Malt
- 1 Packet Chocolate Malt
- 2 Packets Vienna Malt
- 4 Packets Goldings Hops
- 4 Muslin Hop Sacks
- 1 Packet Nottingham Ale Yeast
- 2 Packets No-Rinse Cleanser

WHAT YOU PROVIDE

- 5-gallon brewing fermenter with lid and spigot; large brewing pot and colander
- Measuring cup, spoon or whisk, can opener; clean bottles and caps
- Water and carbonation drops or priming sugar (not included)

STEP 01 / SANITIZE

Sanitize your fermenter, lid, spigot, spoon or whisk, can opener, measuring cup, and anything else that will touch your beer.

01 Fill the fermenter with 2 gallons (about 8 liters) of warm water. Add 1 packet of No-Rinse Cleanser and stir until dissolved.

02 Use a measuring cup to run sanitizer down the fermenter walls until all interior surfaces are coated. If using a Coopers fermenter, sanitize the Krausen Kollar too.

03 Pour some sanitizer into the lid; let it sit for at least 2 minutes. Open the spigot for 5 seconds to sanitize it, then close.

04 Pour enough sanitizer into a large bowl to cover your brewing tools. Soak the spoon or whisk, can opener, measuring cup, and any other equipment that will touch your beer for at least 2 minutes.

05 Discard sanitizer remaining in the fermenter. Do not rinse or dry sanitized equipment. Reserve the second packet of No-Rinse Cleanser for bottling.

> **Sanitation reminder:** If equipment touches your beer, sanitize it first.

STEP 02 / BREW

First steep the specialty grains, then boil Goldings hops and mix in the extracts before pitching the Nottingham ale yeast.

01 Remove the yeast packet from under the Coopers Canadian Blonde Brewing Extract lid; do not use that yeast for this recipe.

02 Place the unopened Canadian Blonde HME and Coopers Amber Malt cans in hot tap water to make them easier to pour.

03 Divide the Crystal 40 Malt, both Vienna Malt packets, and the Chocolate Malt between 2 muslin sacks. Tie each loosely.

04 Add 8 cups (½ gallon) of water to a large brewing pot and heat to 155–160°F.

05 Add both grain sacks and steep for 30 minutes, keeping the water between 155–160°F.

06 While steeping, put 2 packets of Goldings hops into each of the 2 remaining muslin sacks. Tie loosely.

STEP 02 / BREW (CONTINUED)

07 After the grain steep, remove the pot from heat. Place grain sacks in a colander and rinse with 1–2 cups of hot water, collecting the runoff in the pot.

08 Do not squeeze the grain sacks. Discard after rinsing.

09 Add the entire can of Coopers Amber Malt to the hot grain water and stir thoroughly.

10 Bring the mixture to a low rolling boil. Add the first Goldings hop sack and boil for 10 minutes.

11 Add the second Goldings hop sack and continue boiling for 30 more minutes (40 minutes total).

12 Remove the pot from heat. Stir in the entire can of Coopers Canadian Blonde Brewing Extract until fully dissolved. This mixture is called wort.

13 Add approximately 1–2 gallons of cold water to the sanitized fermenter, enough to cover the spigot opening.

14 Pour the wort and both hop sacks into the fermenter. Top off with cold water to 5 gallons (19 liters).

15 Stir vigorously with a sanitized spoon or whisk. Sprinkle the Nottingham Ale Yeast evenly over the surface. Do not stir after adding yeast.

16 Secure the fermenter lid. Keep it out of direct sunlight at a steady 68–78°F for 14 days.

17 After 14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If still sweet, ferment for another 3 days. The source instructions specify no more than 24 days total in the fermenter.

> **Hop timing:** First Goldings hop sack: 40 minutes total. Second Goldings hop sack: final 30 minutes.

STEP 03 / BOTTLE & CARBONATE

Once fermentation is complete, sanitize the bottles and use carbonation drops appropriate for your bottle size. Carbonation drops are not included with this recipe.

01 Fill three separate 1-gallon containers with warm water. Divide the second No-Rinse Cleanser packet evenly between them and stir to dissolve.

02 Distribute sanitizer among the bottles. Cap (or cover glass bottles with metal caps) and shake thoroughly.

03 Let the bottles sit for 10 minutes, then shake again. Pour the sanitizer into a large bowl and use it to sanitize any additional bottling equipment. Do not rinse.

04 Add carbonation drops according to the bottle sizes in the table below.

05 Hold each bottle at an angle and fill to about 2 inches from the top.

06 Cap securely, then gently turn each bottle over to check the seal. Do not shake.

07 Store bottles upright, away from sunlight, at 70–76°F for at least 14 days. Cooler temperatures may require another week.

740 mL bottle	2 carbonation drops
1-liter bottle	2½ carbonation drops
½-liter bottle	1 carbonation drop

STEP 04 / ENJOY

01 After carbonation, chill one bottle for 48 hours.

02 Pour slowly into a glass, leaving the sediment behind in the bottle.

03 If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.

04 Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.