



RECIPES

LALBREW® LONDON ESB 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	25
Lauter	0
Sparge Liquor	14
Total Liquor	39

EVAPORATION RATE
0.10

EVAPORATION AMOUNT
3



STEP 2

MALT

Original Gravity/Plato	1,0603	14.8
BME (premised)	0.880	
Colour (Lovibond)	10 to 12	

EXTRACT (KG):	4.24
	WEIGHT OF MALT (KG)
Pale Ale Malt	5.51
Crystal 50	0.51
Chocolate	0.03
TOTAL	6.05

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale Ale Malt	0.915	0.800	0.704	2.8	3.3
Crystal 50 (Simpsons T50)	0.080	0.760	0.669	55.0	5.7
Chocolate	0.005	0.760	0.669	500	3.2
TOTAL					12.3



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	161	71.5
Sparge Temp	174	78.9

SPARGE ACID
NONE

It is typically Hard water in West London (c.260mg/L CaCO3) with typical Chloride (Cl) c.45 mg/L and Sulphate (SO4) likewise c.45 mg/L.

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 4

IBUs: 35

Irish Moss @ 30 min before knock-out: 1.5 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Target	0.120	60.00	0.200	0.700	24.50	28
Challenger	0.080	knockout	0.150	0.200	7.00	16
Northdown	0.080	knockout	0.100	0.050	1.75	6
Goldings	0.050	knockout	0.050	0.050	1.75	19
					TOTAL	68



STEP 4

YEAST

Yeast Type/Number	LalBrew® London
Fermentation Temp	pitch at 17°C allow to rise to 19.5°C



NOTES

- **Non-filtered**
- **1st dry hop: Goldings 125g per 164L** (added post primary, after diacetyl rest, remove hops after 3 days)
- **2nd dry hop: Goldings 125g per 164L** (added after 1st dry hop is removed)