

The Brew Shop

Bend, Oregon

www.Homesuds.com

541-323-2318

BITTER BRUSH ESB

****A TASTY MEDIUM BODIED ESB WITH A MILD MALT AND CRISP HOP BITTER AND AROMA****

7 lb. Light Malt Extract

1 lb. Crystal 40L, 1/2 lb Victory, 1/2 lb Wheat

2 oz. Cluster Hops (Boiling)

2 oz. Goldings Hops (Finishing)

Advanced Hopping Schedule – 1 oz. Cluster start, 1 oz. Cluster 30 min, 1 oz., 1 oz. Goldings at 50 min., 1 oz. Goldings after 60 min. steep covered 15 min. w/heat off.

\$33.00 Plus your choice of brewing yeast.

Yeast Recommended: Wyeast 1028 London, 1098 British

Danstar Nottingham dry ale yeast

Other Recommended additions not included:

1tsp. of Gypsum – compensates for soft water, add at beginning of boil

1tsp. of Irish Moss – helps clarification – add at last 15 min. of boil