

This beer was brewed on June 24th - OG was at 1.082. We did a vigorous boil for 90 minutes to get down to target. About 7.5 ~ 8 gallons was brewed, we expect this to end up at 9% +/-



Out of the many dark beers we have brewed over the years, we never tried this one, substitute grain as close as possible per your local availability.

If you want a smaller or bigger batch, simply divide everything by 8 and multiple by your brew size. Since this is a big beer you might be better off leaving some extra head room in your fermentor(s). The grain bill of this is not cheap, approx \$53, however this is a 9% beer, plus cost of hops and yeast / we like to make dog biscuits after brew to maximize the use of all that grain (just don't put any hops with it)...



Beer came out exceptionally good only after a few weeks - it gets better with age :-)

We will split this batch in half and apply Oak Cubes to one half (American, Medium Toast).

grains:

- 22.4 lb Maris Otter
- 1.6 lb Crystal 30
- 1.6 lb Crystal 120
- 0.8 lb Chocolate 350 love
- 0.8 lb Brown Malt 60-70 Love
- 0.4 lb Roasted Barley 300 Love

hops:

- 3.5 ounce Cluster - add at start of boil
- 1.6 ounce Northern - add at 5 minute end of boil
- 1.6 ounce Centennial - add at 5 minutes end of boil

yeast:

English WLP-002 - " A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness. "

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