#30: Rubber Boots ESB (Extra Special Bitter)

Chris Swingley (24-Apr-2004)

A heavy session beer brewed during breakup, when the snow melts and the mud compels Fairbanks residents to wear rubber boots. Eight percent crystal, 4 percent wheat and 1% roast barley for color.

Recipe (for 5 gallons final volume)

7.0	pounds	(55%)	Crisp Maris Otter Pale Malt
4.0	pounds	(32%)	Dingemans Pilsner Malt
0.5	pounds	(4%)	American Crystal 80L
0.5	pounds	(4%)	American Crystal 40L
0.5	pounds	(4%)	American Malted Wheat
2.0	ounces	(1%)	Briess Roast Barley (300L)
1.75	ounces		U.S. Fuggles whole hops, 4.5% AA (first wort hop)
1.5	ounces		U.S. Goldings whole hops, 4.3% AA (60 minutes)
0.5	ounces		U.K. Fuggles plug hops, 6.9% AA (dry hopped in keg)
0.25	ounces		U.S. Willamette whole hops, 4.5% AA (dry hopped in keg)

White Labs WLP033 Klassic Ale Yeast, pitched at 70°F

Starter: 3 quart starter, built up from tube (tube, 3 quarts), cooled, decanted, warmed Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 15 quarts mash water treated with:
 - 5.0 grams Gypsum
- 23.5 quarts sparge water treated with:
 - 8.0 grams Gypsum

Mash

• 15.0 quarts water @ 166°F, grist ratio of 1.2 quarts:pound @ 153°F (Held 115 minutes)

Sparge

- 7.5 guarts water @ 200°F, drain
- 16 quarts water @ 168°F, drain

Roil

• Boiled 8.0 gallons for 90 minutes to yield 5.5 gallons wort

Fermentation

Primary: bucket, 7 days, 68°FSecondary: glass, 15 days, 65°F

Packaging

- Kegged with 80 grams dextrose
- Conditioned for 3 weeks
- Ready to drink on 5-Jun-2004

Properties

Starting Gravity: 1.062 Final Gravity: 1.011 Original Extract: 15.2°Plato Apparent Extract: 2.81°Plato

Alcohol: 6.7% by volume Alcohol: 5.3% by weight

Apparent Attenuation: 81.5% Mash Efficiency: 76% Bitterness: 37 IBU Color: 14°SRM

Tasting Notes

• 17-October-2004 (26 weeks) -- Rich, heavy bitter. Flavors are a bit muddy, and the bitterness has an unusual earthy tone that I'm not too fond of (maybe the Fuggles?), but it's a reasonable beer.