



## **FISHHOOK ESB**

**Style: English Pale Ale – Similar to Redhook ESB**

Deep amber with an off-white creamy head. Medium bodied and well-balanced with a pleasant hop finish. It has a malt accent and a complex aftertaste.

Batch Size: 5 Gal  
OG: 1.056-1.057  
FG: 1.013-1.014  
IBU: 37  
SRM: 13  
ABV: 5.4%

Recipe CK00009

### **GRAINS**

13 oz. Caramel 60L malt

### **EXTRACTS/ADJUNCTS**

8 lb. Light LME

1 Whirlfloc Tablet (15 mins.)

### **HOPS/SPICES**

2 oz. German Tettnang (60 min.)

1/2 oz. Willamette (15 min.)

1 oz. German Tettnang (5 min.)

**YEAST: 1<sup>st</sup> choice** – WLP001 California Ale Yeast

**2<sup>nd</sup> choice** – WLP051 California V Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.