

**GEBL Club Same Recipe – ESB**

**10-gallons**

Ingredients:

18.0 lb 2-Row Brewers Malt  
.5 lb American Caramel 80°L  
2.0 lb Vienna Malt  
.5 lb Munich Malt  
.5 lb Special Roast Malt

Mash at 152°F

3 oz Goldings (4.2%) - added during boil, boiled 60.0 min  
1 oz Fuggle (5.2%) - added during boil, boiled 45.0 min  
1 oz Fuggle (5.2%) - added during boil, boiled 30 min

Wyeast 1968 London ESB Ale

Original Gravity: 1.047 (1.040 - 1.048)

Terminal Gravity: 1.012 (1.008 - 1.012)