

Mirror Pond Clone

OG 1053

42 IBU

90 min boil

11.5 lb Gambrinus ESB Malt (or 7 lb DME)

1 lb crystal 80

.25 lb carapils

1 oz cascade at 85 min

1 oz cascade at 30 min

1 oz cascade at 5 min

1 oz cascade at 0 min

.75 oz cascade dry hop

Mash at 149F

Wyeast 1968 London Ale Yeast optional - Add gypsum

Suggested fermentation temperature - Ferment at 65F, raising to 72F after 4 days