



Indiana Special Bitter – An ESB made with local ingredients, part of our Local Series!

Indiana Special Bitter is a beer brewed in collaboration with Jonathon Mullens at the Broad Ripple Brewpub, Indiana's oldest operating brewery and Brewpub. A British-style ESB using locally-produced Sugar Creek malts, including Bloody Butcher malted corn, and Crazy Horse hops for a unique local flavor!

BEER SPECS

Original Gravity:

1.053 —1.055 @ 65% efficiency

1.057 —1.059 @ 70% efficiency

1.062 —1.064 @ 75% efficiency

Final Gravity: 1.016—1.019

IBU: 30-35

ABV%: 4.5% - 6.3%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a rich British-style beer with a good malt backbone. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

9.5 lbs. Sugar Creek Ye Olde Malt

1 lb. Sugar Creek Bloody Butcher Malted Corn

1 lb. Sugar Creek Munich Malt

0.5 lb. Sugar Creek Crystal 20L

0.13 lb. Sugar Creek Chocolate Malt

0.5 oz. Crazy Horse Chinook hops, added at the beginning of the 60 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Crazy Horse Chinook hops, added 15 min from the end of the boil

1.0 oz. Crazy Horse Cascade hops, added at the end of the boil

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast OYL016 British Ale VIII, Omega Yeast OYL011 British Ale V, or Safale S-04 dry yeast

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This beer is the first in our Local Series line of beer kits, developed in collaboration with local breweries and using as many locally sourced ingredients as we can! We are excited about this take on a classic British style, brewed in conjunction with Jonathon Mullens at the Broad Ripple Brewpub, the oldest continually operating brewery/brewpub in our home state of Indiana! Founded by Englishman John Hill in 1990, the Broad Ripple Brewpub mimics a true English style pub, and serves up true-to-style English ales, as well as a sizable selection of American and German style beers as well. This beer incorporates Sugar Creek Malting Company malts and Crazy Horse hops, both local Indiana producers. We recommend Omega Yeast, as they are just up the interstate in Chicago. For the flamout hop addition, you can whirlpool for 15 minutes, or simply toss in at the end of the boil.

