

Mockingbird ESB

OG: 1.055-57
FG: 1.013-15
ABV: ~5.5%
IBU: ~35



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Kit Inventory

GRAIN

8.5 lbs. Muntons Maris Otter
1 lb. Muntons Crystal 40
6 oz. Muntons Crystal 90
4 oz. Dingemans Biscuit
4 oz. Dingemans Aromatic
2 oz. Brown Malt

HOPS

1 oz. UK Challenger
1 oz. UK Fuggle
2 oz. East Kent Golding

Yeast Recommendation

Dry: Safale S-04

Liquid: Wyeast 1968

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. UK Challenger (60 Min)

Flavoring Hops

1 oz. UK Fuggle (10 Min)

1 oz. East Kent Golding (10 Min)

Aroma Hops

1 oz. East Kent Golding (0 Min)

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash at 152°F for 60 minutes.