

BS024 Landlord Tribute (Yorkshire Bitter)

Strong Bitter (11 C)

Type: All Grain

Batch Size: 40.00 l

Boil Size: 48.68 l

Boil Time: 60 min

End of Boil Vol: 43.68 l

Final Bottling Vol: 39.00 l

Fermentation: Ale, Two Stage

Date: 16 Jan 2016

Brewer: Charles Tucker

Asst Brewer:

Equipment: My Braumeister 50L

Efficiency: 74.00 %

Est Mash Efficiency: 77.7 %

Taste Rating: 30.0



Taste Notes: Taste was like a strong bitter. No over powering hoppiness.

Tasted 01/02/16. Bit raw in flavour. SG was 1.006.

Bottled and kegged 06/02/16. taste was very good. A nice malt and hop balance. Hops not over-powering. Very much a "Yorkshire Bitter". Brilliant clarity.

This has turned out to be a nice beer, but nearly malty enough. Maybe Golden Promise would have been better, or alternatively perhaps some crystal/amber/brown/victory/biscuit malt. Needs a more caramel or toffee taste.

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 54.16 l
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Water Prep

Amt	Name	Type	#	%/IBU
55.00 l	RO Water	Water	1	-
22.00 ml	Phosphoric Acid 14% (Mash 60.0 mins)	Water Agent	2	-
8.25 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	3	-
6.05 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	4	-
2.75 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	5	-
1.40 g	Precipitated Chalk (Youngs) (Boil 70.0 mins)	Water Agent	10	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
7.40 kg	Pale Malt, Maris Otter (Warminster Maltings) (4.5 EBC)	Grain	6	88.2 %
0.60 kg	Pale Malt Crushed, Maris Otter (5.0 EBC)	Grain	7	7.2 %
0.14 kg	Black Malt (Thomas Fawcett) (1300.2 EBC)	Grain	8	1.7 %
55.00 l	RO Water (Kingfisher Aquarium) (Mash 0.0 mins)	Other	9	-

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 54.15 l of water at 71.9 C	67.0 C	60 min
Mash Out	Add 0.01 l of water and heat to 76.0 C over 10 min	76.0 C	15 min

- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 48.68 l
- Estimated pre-boil gravity is 1.041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.40 g	Precipitated Chalk (Youngs) (Boil 70.0 mins)	Water Agent	10	-
80.00 g	Liberty (The Malt Miller) [6.40 %] - Boil 60.0 min	Hop	11	30.4 IBUs
0.50 l items	Protocloc Tablet (Boil 15.0 mins)	Fining	12	-
30.00 g	Ahtanum (Malt Miller) [5.20 %] - Boil 10.0 min	Hop	13	3.7 IBUs
20.00 g	Liberty (The Malt Miller) [6.40 %] - Boil 10.0 min	Hop	14	2.8 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
20.00 g	Hallertauer Mittelfrueh [3.60 %] - Steep/Whirlpool 40.0 min	Hop	15	1.9 IBUs
20.00 g	Liberty (The Malt Miller) [6.40 %] - Steep/Whirlpool 40.0 min	Hop	16	3.3 IBUs
15.00 g	Bramling Cross [5.53 %] - Steep/Whirlpool 40.0 min	Hop	17	2.2 IBUs

- Estimated Post Boil Vol: 43.68 l and Est Post Boil Gravity: 1.050 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 40.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	West Yorkshire Ale (Wyeast Labs #1469)	Yeast	18	-
0.25 kg	Cane Sugar Unrefined (Billington's) (3.9 EBC)	Sugar	19	3.0 %

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 40.00 l)
- Add water if needed to achieve final volume of 40.00 l

Fermentation

- 16 Jan 2016 - Primary Fermentation (4.00 days at 20.0 C ending at 20.0 C)
- 20 Jan 2016 - Secondary Fermentation (10.00 days at 20.0 C ending at 20.0 C)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
1.06 g	Gelatin (Brupaks) (Secondary 5.0 hours)	Fining	20	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 30 Jan 2016 - Carbonation: Bottle with 100.93 g Table Sugar unrefined (Billington's)
- Age beer for 30.00 days at 15.0 C
- 29 Feb 2016 - Drink and enjoy!

Notes

All brewing liquor 5.5 pH. Mash 5.1 - 5.3 pH.

Add the calcium carbonate to the kettle as it doesn't dissolve in water at neutral pH.

Black malt added at vorlauf (turn off BM and lift top filters and add to mash before starting mash out).

Gordon Strong adds 1/2 tsp of chalk to boil.

52L after removing malt tube.

Post boil volume was 47L.

RO pH no acid was 6.20. TDS was 11.9.

Racked into conditioning vessel 03/02/16. Brix 5.5 (1.006). 5 tspns gelatin dissolved in 200ml warm water and gently stirred in. pH4.69.

Bottled (21.5L) and kegged (19.0L) 06/02/16.