

RECIPE DETAILS



True To Style – All Grain Recipe Kits - Neale's Best Bitter

A sweet citrusy hop profile is complimented by toffee notes from the high quality malts used in this classic best bitter.

Ingredients Included

Simpsons Malt – Premium English Caramalt 240g

Simpsons Malt – Crystal T50 200g

Simpsons Malt – Low Colour Maris Otter 4310g

Harlequin T90 Pellets 40g

Goldings (East Kent Goldings) T90 Pellets 43g

Fuggles T90 Pellets 25g

WHC Dried Yeast – Saturated – 11g Packet 1 pack

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): British Ales

Beer Style (sub): Special Bitter or Best Bitter

Batch Size: 23

Original Gravity: 1.046

Final Gravity: 1.011

ABV %: 4.5

IBU: 33

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 18L

Sparge - 10L

Total - 28L

THE MASH:

Temperature °C (Step 1): 66

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

East Kent Goldings – 25g @ 60min

Fuggles – 25g @ 60min

East Kent Goldings – 18g @ 10min

ProMix: Add in the last 15min of the boil

Yeast: WHC Saturated – 1 Packet

Fermentation temperature/steps: 20c – 7-14 days
primary fermentation

Secondary additions:

40g Harlequin – Dry Hop – Post Fermentation for 2 days before cold crashing and packaging.

BrauSol: Add into the fermenter 2 days before packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



