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Henry Bentley & Co Ltd , Eshaldwell Brewery , Woodlesford ; Nr Leeds

BITTER ALE 27 / 10 / 1896

OG: 1.050 Racking Gravity : 1.013 Final Gravity : 1.009

I B U : 45 A . B . V : 4¾ %

### MALT

Chevalier Pale Ale Malt 60 %

Pale Ale - Maris Otter 34 %

### SUGARS

No 3 Invert Sugar (Block) 5¼ %

(Add at copper let off , before ½ hour stand prior to cooling and sending to the Hop Back)

MASHING : 1<sup>st</sup> Mash Heat : 152 F / 66 ½ c @ 2.865 L/Kg at goods in , and until + 30 minutes .

2<sup>nd</sup> Mash Heat : 156 F / 68¾ - 69 c @ 0.965 L/kg  
( 69 = ABSOLUTE TOP HEAT ) at + 30 minutes until + 120 minutes .

SPARGING : @ 165 F / 73½ - 74 C , and at 3.865 L/Kg , at + 125/130 minutes , Until an estimated last runnings gravity of 1.004 .

COPPER : A 1 ¾ hour boil , with the first charge at + 15 – 20 minutes , a second at + 65 minutes and a third at +80 – 85 minutes , add the sugar @ +105 Mins , then stand the copper ½ hour before cooling to pitching heat and sending to the hop back for a ½ hour stand , the 5 of Hops to the h.b , being an % of the total bittering hops weight , add 12 – 15 g copper finings @ Let Off – 15 minutes.

### HOPS

First Charge : Brewer`s Gold (Stale/ Old) 10 IBU

Fuggles 15 IBU

Second Charge : East Kent Goldings 12 IBU

Third Charge : East Kents 5 IBU

Brewer`s Gold 3 IBU

HOP BACK : Fuggles 6 % , Brewer`s Gold 4%

## Yeast Pitching & Fermentation

Pitch with 5 ½ g per litre of a Yorkshire Square type yeast strain , at 59 F / 15 c

And allow 24 hours before first rouse (every 8 – 12 hours until 1.019 ) ; allow a free rise to an absolute top heat of 66 F / 19 c and rouse as above , and skim first dirty head , and again 4 hours after the last rouse .

Stop fermentation by cooling to pitching heat over 48 hours from 1.017 , and once at pitching heat , allow a two day rest before racking into a cask .

## RACKING & MATURATION

After fermentation has finished , rack into a cask , adding the racking hops (25 L ~ 10g East Kents , 6 g Fuggles . Racking Temp : 58 -59F / 15 C , and stand three/ four days as above , before cellaring for a minimum of one month at 52 – 54 F / 11 – 13 C , add the cask finings 48 hours prior to Tapping & Venting and roll well , stillage and T & V 48 hours later , and drink @ t&v + 36 – 48 hours.