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Chester Northgate Brewery PALE ALE 1902

OG: 1.056 Racking Grav : 1.012.5 Final Gravity : 1.009

IBU : 40 A.B.V : 5.4 % BURTON WATER PROFILE

MALT

Pale Ale Malt @ 6.5 EBC	64 %
Pale Ale Malt @ 3.5 -4.5 EBC	20 ½ %
Flaked Maize	7¾ %

SUGARS

No 1 Invert Sugar (Glucose ok as a sub)	7¾ %
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MASHING

1st Mash Heat : 65.5 C at goods in , until + 45 minutes at 2.415 L/Kg

2nd Mash Heat : 67.75 C and at 0.685 L/kg at +45 - + 120

SPARGING:Sparge from + 130 minutes and at 3.685 L/kg and at 72C until an estimated last runnings gravity of 1.003/4 .

COPPER : 2 Hour Boil , with hop charging as follows ;

1st @ + 30 , 2nd @ + 60 and a third at + 90 minutes , add the sugars at + 110 minutes and , the copper finings .

Hops: 1 st Charge : East Kents	15 IBU
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Bramling Cross	5 IBU
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2nd Charge Fuggles 8 IBU , East Kents 5 IBU

3rd Charge Goldings 7 IBU

Racking Hops : Goldings 10 g Fuggles 7 g

Yeast , Pitching & Maturation :

Pitch with 6 g of LIVE yeast (A Burton Strain) @ 15 C and rouse 18 hours after pitching , allow the temperature to 20 C @ pitch + 3 days and reduce to pitching heat over the next 48 hours , stand 24 hrs before racking and adding R/Hops ,

Mature for 1 month at 11 C before adding brl finings , roll + stillage , T+V +54 later , drink and enjoy .