

Copyright : Edd Mather 2018

## WILSON'S OF NEWTON HEATH

BITTER

Friday 13<sup>th</sup> May 1955

No: 269

Original Gravity: 1.041.25 Racking Gravity: 1.009.5 Final Gravity: 1.008 IBU: 34 A.B.V: 3¾ %

### MALT

Pale Ale Malt @ 6.5 ebc	40 %
Maris Otter Pale Ale Malt	26.25 %
Maris Otter (Low Colour) Pale Ale Malt	26.25 %
Flaked Maize	7 %

### MASHING & SPARGING

A Burton Water profile .

1<sup>st</sup> Mash Heat : 64 C At Goods In - + 20 Mins @ 2.480 L/Kg

2<sup>nd</sup> Mash Heat : 66 C At + 20 - + 120 Mins @ 1.341 L/Kg

SPARGING: At 71 C at + 130 Minutes @ 5.810 L/Kg until a last runnings gravity of 1.003.5

### COPPER & HOPS

A 2 Hour Boil , with hop charging Thus: 1<sup>st</sup> : @ + 30, 2<sup>nd</sup> @ + 65 , 3<sup>rd</sup> @ + 90 , add the copper finings at Let Off – 15 minutes and stand the copper ½ hour @ Let Off before cooling to pitching heat and thence to the Hop Back for a ½ hour stand then send to an F.V for pitching . (Hop Back additions as an % of the total bittering hop weight)

HOPS : 1<sup>st</sup> Charge : Northern Brewer 12 IBU

2<sup>nd</sup> Charge : Bramling Cross 6 IBU Brewer's Gold 8 IBU 3<sup>rd</sup> Charge : East Kents 8 IBU

HOP BACK : East Kents 4 % Brewer's Gold 2 % Northern Brewer 1 ½ %

Racking Hops : (Per 25 Litre brew ) East Kents 3 g , Saaz 4 g .

### YEAST PITCHING & FERMENTATION etc

Pitch with the following yeast strains ( LIVE / STARTER) @ 15.5 C :

A Burton Type @ 2.25 g/L and , A Yorkshire Type @ 2 g/L Eg: White Labs

WLP 023 (Burton) and WLP 037 (Yorkshire) . Rouse @ Pitch + 18 Hours and at every 8 – 10 hours until 1.012 . Allow to a top heat of 21 C @ Pitch + 45-50 hours and allow 24 hours at that value before cooling to 14 C over the next 48 Hours , adding the primings at 1.008 to bring the gravity up to 1.009.5 ( 3.63 % of the original gravity , use CANE SUGAR) .

Rest for 12 – 18 hours before racking to a barrel @ 14.5 C @ 1.009.5 and stand for 48 – 72 hours before cellaring for two weeks @ 10 C before adding the barrel finings , rolling well and stillaging .

Allow at least 68 hours on stillage before tapping and venting , then 36 -48 hours to condition before drinking and enjoying .