

Copyright : Edd Mather 2018

## Tennant Brothers , Exchange Brewery , Sheffield

Best Ale, Tuesday 22<sup>Nd</sup> May 1956 :

OG : 1.045.5    Racking Gravity : 1.009    Final Gravity :1.006    IBU : 28    A.B.V 5.2 %

### MALT

Pale Ale Malt @ 6.5 Ebc      48 %  
Pale Ale Malt (Maris Otter) 13.5 %  
Flaked Maize                      15 %  
Acidulated Malt                  5 %

### SUGARS

No 1 Invert                      7 %  
No 3 Invert                      10 %  
Lactose @ 1.5g/Litre  
Malt Extract                    1.5 %

### MASHING

1<sup>St</sup> Mash Heat : 63.5 C , At goods in - + 120 Minutes @ 2.280 L/Kg

2<sup>Nd</sup> Mash Heat : 66.5 C , At + 120 - + 150 @ 1.365 L/Kg

SPARGING : At + 160 Minutes @ 68.5 C and at 4.000 L/Kg until last runnings at 1.002

### COPPER & HOPS

A 2 Hour Boil , with hop charging : 1 St + 30 , 2 Nd @ +80 and the third @ + 100 minutes , add the copper finings at Let Off – 15 minutes ( 12-15 g) and the sugars @ Let off – 10 minutes , Stand the copper ½ hour at Let Off and then cool to pitching heat and send to an F.V for pitching .

HOPS : 1<sup>St</sup> Charge ; Fuggles 15 IBU

2<sup>Nd</sup> Charge ; Fuggles (French) 6.5 IBU

3<sup>Rd</sup> Charge ; Goldings 6.5

Racking Hops : No more than 12 g per 25 L @ Racking point .

### YEAST , PITCHING & FERMENTATION

Pitch with 3 ½ G / Litre of WLP 037 Yorkshire Square Yeast (LIVE /STARTER) @ 15 ¼ C, and rouse as follows @ hours from pitch : + 18 , +24 , and at every 8 hours until 1.010 .

Allow to a top heat of 20 C @ pitch + 3.5 – 4 Days , allow 12 hours at top heat before reducing to 17.25 C for a 1.25 day rest , then cool to pitching heat over 24 hours from 1.009, AND PRIME UP TO RACKING GRAVITY @ 1.009.25 AFTER THE REST PERIOD.

Rest 24 hours at pitching heat before adding primings as follows ( % OF O.G )

No 1 Invert / Glucose @ 3.2 % , No 3 Invert @ 3.8 % , Rack at 1.009 @ 15 C , adding the racking hops and stand for 3 days @ Rack Temp before maturation at 10 – 11 C for 3 weeks, add barrel finings @ TAP & VENT point – 56 hours and roll well , stillage for 56 hours , tap & vent then allow 24 – 36 hours to develop flavours before drinking & enjoying .