

**Copyright : Edd Mather 2018**

**K Thursday 24<sup>Th</sup> April 1890 IBU : 36 A.B.V : 4 ¼ %**

**Original Gravity : 1.048 Racking Gravity : 1.013.25 Final Gravity : 1.009.75**

#### **MALT**

Chevalier Pale Ale Malt	45 %
Weyermann Pale Ale Malt	25 %
Irish Ale Malt / Barrett's Pale @ 6.5 ebc , or Mild Ale Malt	30 %

#### **MASHING**

**Allow the mash 10 – 15 minutes to stabilise temperature before start of mash ; ie a total mash time of 2.25 hours .**

**1<sup>St</sup> Mash Heat : At goods in until + 105 Minutes , 68 c @ 2.415 L/Kg**

**2<sup>Nd</sup> Mash Heat : At + 105 minutes - + 135 Mins : 70 c @ 1.075 L/Kg**

**Ensure that a CLEAR , BRIGHT WORT is put into the copper / boil , and to achieve this ; SLOWLY return the turbid 1<sup>st</sup> runnings from the mash tun over the top of the mash before beginning the sparge , (until the wort runs clear).**

#### **SPARGING**

**Sparge at Taps + 10 minutes at 74 c at 3.650 L/Kg , until a last runnings gravity of 1.004**

#### **COPPER**

**A 2 ½ hour boil , with Hop Charging thus ;**

**1<sup>St</sup>:@+30 , 2<sup>Nd</sup>:@+90 , 3<sup>Rd(a)</sup>: @ +115 , 3<sup>Rd(b)</sup>: @ +125 . Add copper finings at Let off – 15 minutes , and stand the copper ½ hour before adding the Hop Back additions as a % of the whole copper hops weight as given below , then a further ½ hour stand is required before cooling to pitching heat .**

#### **HOPS :**

**1<sup>St</sup> Charge : Fuggles 5 ibu , Bramling Cross 5 ibu , East Kent Goldings 5 ibu : @ 1.034**

**2<sup>Nd</sup> Charge : Fuggles 3 ibu , Bramling Cross 5 ibu , East Kent Goldings 5 ibu : @ 1.040**

**3<sup>Rd</sup> Charges : (A) Keyworth Mid Season 6 ibu : @ 1.044 , (B) Hallertau 2 ibu @ 1.046**

**HOP BACK : Keyworth Mid Season 6 % , Hallertau 2 %**

**RACKING HOPS (Per 25 L ) : East Kent Goldings : 5 ½ g , Bramling Cross : 3 ¼ g**

### YEAST , PITCHING , ATTENUATION & MATURATION

Pitch 2.75 g Per Litre of a live barm / starter of a YORKSHIRE SQUARE TYPE YEAST , at 18.25 c and ROUSE at pitch + 18 hours and at every 8 – 10 hours until 1.018.5 .

Allow to a top heat of 20 c at pitch + 4 days and allow to remain at that value until 1.017.5 , when the temperature should be reduced to 14.5 c ( over 48 hours) , when the gravity should be at 1.013.25 ; stand 24 hours at that value before racking to container . Add the Racking Hops at this point and stand for 4-5 days before cellaring for one month at 10 – 12 c .

Add the barrel finings at broaching – 56 hours and roll well , then stillage and open +56 hours later , allow 24-36 hours to condition before drinking and enjoying ;@ 12 C .

**BOTTLING :** Bottle at 14 c at 1.012.25 , and stand for 1 week before cellaring for 1 month at 10-12 c , then 2 months at 8 C .