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K 1/- :Thursday 1<sup>st</sup> October 1868 I B U : 36 A.B.V: 4 %

Original Gravity: 1.047.25 Racking Gravity:1.011.25 Final Gravity:1.008

### MALT

Chevalier Pale Ale Malt	37 %
Irish Ale Malt /Barrett`s Pale Malt @ 6.5 ebc	33 %
Weyermann Vienna Malt	10 %
Maris Otter Pale Ale Malt	20 %

### 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 - + 135

Minutes : 67.25 c @ 2.615 L/Kg

2<sup>Nd</sup> Mash Heat : At + 135 Mins - + 165 Mins : 68.5 c @ 1.072 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 mins ( + 175 Mins) at 3.900 L/Kg until a last runnings gravity of 1.003.5

### COPPER

A 2 ½ hour boil , with hop charging thus : 1<sup>st</sup> @ + 30 , 2<sup>Nd</sup> @ + 65 3<sup>Rd</sup> @ +125.  
Add copper finings @ Let Off -15 minutes ; and at Let Off stand the copper ½ hour before cooling to pitching heat .

HOPS : 1<sup>st</sup> Charge : Goldings 20 ibu @ 1.035 , 2<sup>Nd</sup> Charge : Goldings 10 ibu @ 1.040

3<sup>Rd</sup> Charge : Goldings 5 ibu ,Bramling Cross 3 ibu @ 1.045.5

Racking Hops: per 25 L : Goldings 5 ½ g , Bramling Cross 2 ½ g ; At racking point .

## YEAST , PITCHING , ATTENUATION & MATURATION

Pitch 6.25 g per litre of a live barm / starter; of a YORKSHIRE SQUARE TYPE YEAST at 15.5 c ,and rouse at pitch +18 hours and at every 8 hours until 1.030.5 , then at every 12 hours until 1.016.

Allow to a top heat of 18.5 c @ pitch + 3 days , maintaining that value until 1.014 , when the temperature should be reduced to 14 c over two days , and then racked to barrel at 1.011.25 at 14 c , adding the Racking Hops, then stand at 14 c for 4 – 5 days before maturing for a minimum of 3- 4 weeks @ 12 c before adding the barrel finings and roll well , stillage for a minimum of 48 -56 hours before broaching ,and allow 24 – 36 hours to condition before drinking and enjoying !!

**BOTTLING :** Bottle at 1.010.5 at 14 c and stand 4 days before cellaring for ONE MONTH @ 10 – 12 c ,then 1 – 2 months at 8 C .