

# Triumph Brewing - Landlady - Recipe



Inspired by Tetleys' Bitter as I recall it tasting back in the 1960s; a 'thin' bitter beer made for 'necking'!

Made on a 20L Braumeister, this recipe and process has been developed over a significant period culminating in my bars House Bitter - Landlady, made for and drunk in a V hot climate.

BTW I care nought for the opinions of BJCP etal...

## Ingredients and Process

3.5 Kg Coopers Ale Malt + 110g Caramunich #2 + 20g Midnight Wheat + 500g BI#1 (home made)  
30g Fuggles @ 60min + 30g GEK @ 45min + 30g Styrian @ 5min.  
Water - RO + 10g Gypsum + 5g Calcium Chloride + 2g Magnesium Sulphate  
1/2 tab Whirfloc + 1 tsp yeast nutrient

Mash into 25L RO + minerals @35C, Mash at 67C Top Heat for 90min no mash out, Fly sparge 8L RO at 67C.

Boil for 90min add hops per schedule + BI#1 & Whirfloc & yeast nutrient at 15min, stir well.

Finish boil, stand to 70c, trans to fermenter, no chill o/night (its an Australian thing)

Rehydrate 2Tbs (26g) Nottingham yeast in 600ml H2O and stir for 20min

Inject air through a HEPA filter into wort for 15 min.

Pitching temperatures are critical! Dry yeast 20c Wort 20C Rehydrated yeast 20/22c, this will give a nice slowish steady ferment over about 3 to 4 days, ferment @20c. Notto can go crazy, this is why I take so much care in yeast management - Trust me it gives a better flavour and no volcanoes..... Post fermentation let the wort stand for a day then cold crash 1 or 2 days - Keg &/or Bottle \*

**What I expect..** A Very clean tasting dry bitter beer with no 'odd' flavours.

Vol in fermentor. +/- 25L, Og = 1045, Fg = 1004 or less ABV ~ 5.6%

Cornie keg for 2 weeks @ 0.75 bar CO2 @ 4C; + 5 x 1250 bottles with 4 carb drops +/- 3 weeks.

CHEERS...

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ps. Not recommended for the feint hearted or Southerners.....

Notes :-

The midnight wheat is for colour only. Well made brewers invert makes a world of difference to the beers taste and body, ditto the RO! Where I live you have a shower then take a swim in the pool to wash the chlorine off ffs. Long mash and boils just work. Big yeast pitches work; period. You can mash as low as 64C top heat to suit your taste buds - that's why we brew imho. I use a hop sock and keep it moving in the boiling wort. Substitute your favourite malt, yeast and process to suit your system / tastes. **Cleanliness and sanitation are critical, as is the quality of the BI (not caramelised) - This beer has nowhere for any odd flavours to hide.....**

\* Best brewed listening to The Archers...