

Everard's Original Bitter -Real Ale book

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 12.47 gal
Boil Time: 60 min
End of Boil Vol: 11.72 gal
Final Bottling Vol: 10.50 gal
Fermentation: Ale, Single Stage

Date: 15 Aug 2016
Brewer: Adrian Oldham
Asst Brewer:
Equipment: My Equipment 2014
Efficiency: 72.00 %
Est Mash Efficiency: 73.6 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
20 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	82.4 %
1 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	2	4.1 %
1 lbs	Honey Malt (25.0 SRM)	Grain	3	4.1 %
11.0 oz	Wheat, Torrified (1.7 SRM)	Grain	4	2.8 %
9.0 oz	Wheat Malt, Bel (2.0 SRM)	Grain	5	2.3 %
0.4 oz	Black (Patent) Malt -Blackprinz (500.0 SRM)	Grain	6	0.1 %
1 lbs	Candi Sugar, Clear (0.5 SRM)	Sugar	7	4.1 %
3.00 oz	Challenger [6.50 %] - Boil 60.0 min	Hop	8	31.5 IBUs
1.00 oz	Fuggles [4.50 %] - Boil 10.0 min	Hop	9	2.6 IBUs
2.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 34.1 IBUs
Est Color: 10.0 SRM

Measured Original Gravity: 1.061 SG
Measured Final Gravity: 1.017 SG
Actual Alcohol by Vol: 5.8 %
Calories: 206.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 7.99 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.60
Measured Mash PH: 5.20

Total Grain Weight: 24 lbs 4.4 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 29.49 qt of water at 163.5 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (1.70gal, 6.28gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54
PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

From British Real Ale recipe book, 3rd edition, Everard's Original Bitter. Page 144.

Adjusted from 19litres to 11 gallons.

'Standard' Crystal of 56.8°L @ 8.5% subbed with 1lb C 80 (4.1%) and 1lb Honey malt 25°L (4.1%)

Should make for a blend of 52.5°L.

White/invert sugar subbed for 1lb belgian candi sugar.

Maris Otter is a M.O./ 2 row blend.

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