

#27: Ambeardextrous Bitter (Ordinary Bitter)

Chris Swingley (7-Mar-2004)

Dark ordinary bitter, based on information from p. 272 Real Ale Almanac, Beartown Brewery, UK.

Recipe (for 5 gallons final volume)

- 4.0 pounds (47%) Crisp Maris Otter Pale Malt
- 3.25 pounds (38%) Dingemans Pilsner Malt
- 13.0 ounces (10%) Flaked Wheat
- 5.0 ounces (4%) Amber Malt (Dingemans Pilsner, baked 45 minutes @ 225 F, 30 minutes @ 300 F)
- 1.0 ounce (1%) Briess Roast Barley (300L)
- 1.25 ounces Fuggles whole hops, 4.5% AA (60 minutes)
- 1.0 ounce Fuggles whole hops, 4.5% AA (first wort hop)
- 1.0 ounce Goldings whole hops, 4.3% AA (dry hopped in secondary)

White Labs WLP023 Burton Ale Yeast, pitched at 72°F

Starter: 2 quart starter, built up from slant (20 ml, 50 ml, 500 ml, 2 quarts)

Water

- Fox Spring water
- 8.5 quarts mash water treated with:
 - 5.0 grams Gypsum
 - 0.5 grams Canning salt
 - 0.33 ml 88% lactic acid
- 24 quarts sparge water treated with:
 - 5.5 ml 88% lactic acid

Mash

- 8.5 quarts water @ 169°F, grist ratio of 1.0 quarts:pound @ 154°F (Held 120 minutes)

Sparge

- 26 quarts water @ 178°F, drain

Boil

- Boiled 7.5 gallons for 75 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 7 days, 66°F
- Secondary: glass, 20 days, 60°F

Packaging

- Bottled with 82 grams dextrose
- Conditioned for 3 weeks
- Ready to drink on 24-Apr-2004

Properties

Starting Gravity: 1.038	Final Gravity: 1.006
Original Extract: 9.5°Plato	Apparent Extract: 1.54°Plato
Alcohol: 4.2% by volume	Alcohol: 3.3% by weight
Apparent Attenuation: 83.8%	Mash Efficiency: 71%
Bitterness: 29 IBU	Color: 10°SRM

Tasting Notes

- 24-Apr-2004 (7 weeks) -- Light color and body, nice head, easy to drink. Bitterness seems a bit rough and not very hoppy -- more like cidery.
- 19-Jun-2004 (15 weeks) -- Bitterness mellowed some, but the hoppiness is still quite sharp. I'll bet I went a bit overboard on the gypsum and wound up with more sulfate than I would have liked. Maybe it's better not to come all that close to Burton-on-Trent's 600+ ppm sulfate. It's still a nice

beer, refreshing and very drinkable.