

BRITISH PUB ALE

Extra Special/Strong Bitter (English Pale Ale)

Type: Extract

Brewer: WOODLAND HILLS BWC

Boil Size: 3.50 gal

Batch Size (fermenter): 5.00 gal

Est Original Gravity: 1.056 SG

Est Final Gravity: 1.015 SG

Boil Time: 60 min

Bitterness: 41.6 IBUs

Estimated Alcohol by Vol: 5.4 %

Est Color: 9.2 SRM

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

INGREDIENTS

Fermentables

Amt	Name	Type
8.0 oz	English Crystal 55L	Grain
8.0 oz	Aromatic Malt (26.0SRM)	Grain
4.0 oz	German Cara Wheat	Grain
4.0 oz	ESB Pale Malt (Gambrinus)	Grain
4.0 oz	Honey Malt	Grain
7 lbs 4 oz.	LME Pilsen/Light (Briess)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
1.50 oz	Target [8.80 %] - Boil 60.0 min	Hop	38.1 IBUs
0.25 oz	Northdown[8.00 %] - Boil 20.0 min	Hop	3.5IBUs
1.00 oz	Brambling Cross [7.0 %] - Boil 0.0 min	Hop	0.0 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type
1.0 tsp	Gypsum	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	London Ale III (Wyeast Labs #1318)	Yeast

Notes

Mash with 2-1/4 quarts of water at 160* then sparge with additional 2-1/4 quarts at 160°F

Extract Notes: 7.25 lbs. syrup= 6 lbs. Dry Malt Extract = 9 lbs. Malted Barley