



Brewhog University

"Learn it, Brew it, Share it!"

English Water Profiles

To make better English beers we have to start at the source and get our water profiles correct. While we were visited in the Taproom by Nigel and Brandon, they shared with us the water profiles they use to make better English Ales, specifically for the Northern English Brown Ale and English Bitters. However, you can use these water profiles to make any British style.

Northern English Brown Profile **Keighley, Yorkshire**

Cal: 81.6 ppm

Sod: 19 ppm

Chl: 26.8 ppm

Mag: 6.4 ppm

Sul: 52.5 ppm

Bic: 142 ppm

This is a good all around water profile for all your brewing of English Ales including Bitters, Browns, Porters, Pale ale and more.

Ordinary Bitters Profile **London (WY1968)**

Cal: 49.5 ppm

Sod: 79.6 ppm

Chl: 72.2 ppm

Mag: 11.9 ppm

Sul: 78 ppm

Bic: 163.3 ppm

This is a great water profile for competitions for English Bitters using the Wyeast 1968 London ESB yeast or LalBrew London.



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Burton on Trent Profile (WY1469/1968)

Cal: 295 ppm

Sod: 45 ppm

Chl: 25 ppm

Mag: 45

Sul: 725 ppm

Bic: 300 ppm

We wouldn't recommend using this water profile for competition purposes, however to experience an ale from Burton, this is the one to go with.

Whichever profile you want to go with, check out the videos of Ep. 9 and Ep. 10 of the Taproom where Nigel and Brandon discuss these water profiles and when to use them. The important part is to make better beer that we enjoy. Happy Brewing.