



English Bitter

Final Volume	25	litres
Original Gravity	1.042	
Pale Malt	3500	gm
Crystal Malt	250	gm
Fuggles Hops	30	gm
Goldings Hops	60	gm
Goldings Hops	15	gm
Goldings Hops	10	gm
Mash Water	15	litres
Dry Ale Yeast	1	packet
-- OR -- Liquid Ale Yeast	1	vial

- 1) Heat the mash water to 73-76°C and stir in the malt
- 2) Stir until thoroughly mixed. Ensure the mash temperature is 63-66°C
- 3) Let rest for 90 minutes, checking that the temperature remains at 63-66°C
- 4) Heat about 20 litres of water to 75-80°C for sparging
- 5) Sparge until you collect 25-27 litres of wort
- 6) Bring to a boil and add the Fuggles hops and the first 60 gm allotment of Goldings hops
- 7) After 90 minutes of boiling, turn off the heat and add the second 15 gm allotment of Goldings hops
- 8) After 15 minutes strain off the clear wort into the primary fermenter. Top up if necessary with boiled water. Cover the primary fermenter and let the wort cool
- 9) If you were not able to make a yeast starter the night before, set aside about 2 litres of the wort and quickly chill. Add the yeast to the starter wort once it has cooled to 70°C. If you prefer not to make a yeast starter, simply follow the instructions that come with your yeast
- 10) Once the wort has cooled to 70°C, take a hydrometer reading, and then pitch your yeast, stirring vigorously. Loosely cover your primary fermenter with the bucket lid
- 11) After about 3-5 days (when the yeast head has fallen) transfer to the secondary fermenter, add the third 10 gm allotment of Goldings hops to the secondary fermenter, and fit the air lock
- 12) After 7 to 10 days in the secondary fermenter transfer back to the primary fermenter, making sure to filter out any hop particles, and bottle (or keg) your beer
- 13) Sample after 7 days in the bottle/keg