

CHISWICK BITTER ALL-GRAIN RECIPE

Big Brew 2008

For a 5 gallon (19 L) yield:

Original Gravity: 1.040

Final Specific Gravity: 1.010

IBU: 33

Grains¹

7.0 lb (3.2 kg) 2 Row Malt

0.35 lb (160 gm) Crystal Malt (120° L)

Hops And Yeast

2 x 3HBU Packs, 60 min.

0.25 oz (7 gm) UK Northdown, (8.5% AA), 15 min.

0.25 oz (7 gm) UK Challenger, (7.5% AA), 15 min.

0.5 oz (14 gm) East Kent Golding, (4.75% AA), dry hop in primary fermenter

0.5 oz (14 gm) East Kent Golding, (4.75% AA), dry hop in secondary fermenter

0.5 oz (14 gm) East Kent Golding, (4.75% AA), dry hop in keg/cask

¼ tsp (3 gm) Irish Moss, added at 15 minutes

Wyeast1968 London ESB Ale Yeast or White Labs WL P013 London Ale Yeast

Directions for All-Grain Recipe

Mash grains at 149°F (65°C) and hold for 60 minutes. Mash out at 160°F (71°C) and sparge with 170°F (76°C) water. Collect enough runoff to end up with 5 gallons (19 L) after a 60-minute boil (approximately 6 gallons, or 22.7 L). Bring to a boil and add the first hops. Boil for 45 minutes before adding the second and third hops and the Irish moss. Boil 15 minutes. After the 60-minute boil, chill to 63-68°F (17-20°C), transfer to a fermenter, pitch the yeast and aerate well. After 3 or 4 days, add the first dry hop addition. Continue fermenting at 63°F (17°C) for a total of one week to 10 days. Rack to secondary with the second dry hop addition and store for three weeks [if you have the capability, cool to 50°F (10°C) for aging]. Rack to keg and add the last dry hop addition in a hop bag. If you are bottling rather than kegging, add the second and third dry hop addition to the secondary, and then bottle as you normally would.

Carbonation

Force carbonate at 1.0 – 1.5 volumes of CO₂ or

Bottle condition using 5 oz of corn sugar.

¹The all-grain recipes assume 75% efficiency unless otherwise stated. Adjust the grain bill to match your system.