



Big Brew 2008 Chiswick Bitter Extract

A session beer with a bitter kick. Don't let the low IBUs fool you this beer still packs a nice earthy, spicy punch.



k99-0144

Original Gravity : 1.041

IBUs : 33

Final Gravity : 1.011

Alcohol by volume : 3.90%

Color : Coppery

Difficulty : Easy

Supplies Included : LME, Specialty Grains w/bag & Hops

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| Brew Day |
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| Ingredients Included : | | | | |
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| Fermentables : 6 lbs Pale Liquid Malt Extract | | Specialty Grains : 6 oz Crystal 120 | | |
| Additives: | | | | |
| Boil/Bittering Hops : | Flavor Hops: | Aroma Hops : | Knock - Out Hops : | Dry Hops : |
| 3 HBU Pack 3 HBU Pack 60 Minutes | 0.25 oz Northdown 0.25 oz Challenger | | | 1 1/2 oz Kent Goldings |
| | | | Suggested Yeast : WLP013 London Ale Wyeast 1968 London ESB, Safale S-04 | |

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 45 minutes.
- Flavor Hops :** Follow same instructions for "Hop Bags" as step 4. After 45 minutes of boiling, add the Flavor Hops to the boil. Continue to Boil for 15 minutes.
- Boil Termination :** After 15 minutes (60 total minutes), remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading and record the Final Gravity.
- Dry Hops / Secondary :** Add Dry Hops to a clean and sanitized secondary fermenter. Rack into secondary, directly onto hops. If using single stage fermentation, add Dry Hops to primary, leave in primary for another week.
- Fermentation Finish** When fermentation is complete, Bottle or Keg Your Beer, following appropriate procedures.

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| ABV% Calculator |
| $\frac{\text{Original Gravity} - \text{Finishing Gravity}}{\text{Original Gravity}} \times 131.25 = \text{Alcohol by Volume \%}$ |