



## RECIPES


Our master brewer Carl Heron, has been mashing, boiling and fermenting away on our pilot kit to bring you these recipes.

The calculated malt weights and liquor volumes are for a 10bbl brew at a commercial efficiency, but we've also put the % contribution by each malt so that you can scale the recipe to suit your brew length.

We've included a lot of different styles to showcase the tremendous range of malts that Crisp has to offer. Feel free to use the recipes as they are presented or use them as a jumping off point for your imagination.

**HAPPY BREWING!**

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## CRISP GERMAN PILSNER

*Crisp, noble and refined* | ABV 4.2% | IBU 21 | OG 1040 SG

The Pilsner style takes a lifetime to master. There is nowhere to hide with this deceptively simple recipe so only the most well-made and consistent malts should be used on this style. Our German Pilsner Malt doesn't need step or decoction mashing and will deliver a beautiful white head and clear beer, as befits the style.

### BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1040 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	21
<b>COLOUR (EBC/SRM):</b>	5.5 / 3
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
<b>GERMAN PILSEN</b>	244	97
<b>VIENNA</b>	7	3
<b>TOTAL</b>	<b>251</b>	

### YEAST

#### DIAMOND LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
<b>MAGNUM</b>	412	32.5	13.5	Start of boil
<b>MAGNUM</b>	412	32.5	13.5	Middle
<b>HERSBRUCKER</b>	856	15	3	Flame out
<b>TETTNANGER</b>	622	20	5.5	Chill to 80°C then add (stand 15 mins)

### METHODS / TIMINGS



#### TEMPERATURES

<b>MASH TEMP:</b>	63°C / 145°F
<b>COLLECTION TEMP:</b>	12°C / 54°F
<b>FERMENTATION TEMP:</b>	14°C / 57°F



**MASH LIQUOR VOL (LITRES):** 680



**LIQUOR / MASH RATIO:** 2.7 : 1



#### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"Reducing the wort temperature to 80°C prior to late hop addition will ensure that the fine aromas of the noble Tettnanger hop can be appreciated in the finished beer."

## CRISP PRE-PROHIBITION LAGER




*High hop and corn-like sweetness* | ABV 4.8% | IBU 21 | OG 1044 SG

This recipe draws from the pre-prohibition era in US brewing history and features our Europils Malt and Flaked Maize to lend grainy and sweet-corn flavours respectively. Substantial hop additions give a moderate bitterness and the low mash temperature gives a lingering dry finish.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1044 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	21
<b>COLOUR (EBC/SRM):</b>	5 / 2.5
<b>BREWHOUSE EFFICIENCY:</b>	85%


### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 63°C / 145°F
<b>COLLECTION TEMP:</b> 17°C / 63°F
<b>FERMENTATION TEMP:</b> 20°C / 68°F
 <b>MASH LIQUOR VOL (LITRES):</b> 759
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS


**MASH:** 60 mins **BOIL:** 60 mins

### INGREDIENTS

 MALTS	(kg)	%
EUROPILS	223	78
FLAKED T MAIZE	58	22
<b>TOTAL</b>	<b>281</b>	

### YEAST

WLP029 KOLSCH

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
CASCADE	734	30	7	Start of boil
CITRA	411	30	12.5	Middle
EUKANOT	221	20	15.5	Flame out
CITRA	274	20	12.5	Flame out



#### Carl's Top Tip

"Torrefied Flaked Maize is pre-gelatinised so no need to have a cereal cooker, just add straight to the mash."

## CRISP VIENNA LAGER




*Dry, smooth and bready* | ABV 4.8% | IBU 20 | OG 1044 SG

The Vienna Lager was first originated by Anton Dreher in Vienna in 1841, the style being defined by the toasty character of the Vienna Malt. This version is light in body and dry in finish making it a very drinkable brew. The Perle and Styrian hops give a soft, delicate bitterness in perfect balance to the malt.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1044 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	9 / 4.5
<b>BREWHOUSE EFFICIENCY:</b>	85%

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 63°C / 145°F
<b>COLLECTION TEMP:</b> 13°C / 55°F
<b>FERMENTATION TEMP:</b> 15°C / 59°F
 <b>MASH LIQUOR VOL (LITRES):</b> 760
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS


**MASH:** 60 mins **BOIL:** 60 mins

### INGREDIENTS

 MALTS	(kg)	%
GERMAN PILSEN	86	30
VIENNA	195	70
<b>TOTAL</b>	<b>281</b>	

### YEAST

GERMAN STYLE LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
PERLE	652	30	7.5	Start of boil
STYRIAN EAGLE	337	30	14.5	Middle
AURORA	435	20	7.5	Flame out
STYRIAN EAGLE	225	20	14.5	Flame out



#### Carl's Top Tip

"Mashing in at a lower temperature will give a more fermentable wort and a crisper finish to the beer."

## CRISP TABLE BEER




*Rounded body with floral citrus hops* | ABV 2.5% | IBU 20 | OG 1031 SG

Low ABV beers are a tricky recipe to get right. They can often end up very thin and lacking in mouthfeel. The key is to have lots of non-fermentable sugars to add body, which is exactly what this hefty addition of Dextrin Malt achieves. We've also added great drinkability by utilising a range of fruit forward American aroma hops.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1031 SG
<b>FINAL GRAVITY:</b>	1012 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	4 / 2
<b>BREWHOUSE EFFICIENCY:</b>	85%


### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 68°C / 154°F
<b>COLLECTION TEMP:</b> 17°C / 63°F
<b>FERMENTATION TEMP:</b> 20°C / 68°F
 <b>MASH LIQUOR VOL (LITRES):</b> 554
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS


**MASH:** 60 mins **BOIL:** 60 mins

### INGREDIENTS

 MALTS	(kg)	%
EXTRA PALE	163	80
DEXTRIN	42	20
<b>TOTAL</b>	<b>205</b>	

### YEAST

#### LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
AMARILLO	543	30	9	Start of boil
CASCADE	699	30	7	Middle
MOSAIC	272	20	12	Flame out
AMARILLO	362	20	9	Flame out



#### Carl's Top Tip

"Mashing slightly thicker (2.2:1) with a higher temperature will reduce the amount of fermentable sugar which will help control ABV and give body to the beer."

## CRISP GERMAN KOLSCH




*Clean, balanced and brilliantly clear* | ABV 4.4% | IBU 25 | OG 1041 SG

The Kolsch style is all about balancing malt, hops and the delicate fruit character of the speciality Kolsch yeast. Another key characteristic is brilliant clarity and this is achieved with our Clear Choice®, polyphenol free malt, which won't throw a chill haze. A beautifully refreshing, crystal clear lager.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1041 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	25
<b>COLOUR (EBC/SRM):</b>	1.3 / 0.6
<b>BREWHOUSE EFFICIENCY:</b>	85%

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 63°C / 145°F
<b>COLLECTION TEMP:</b> 17°C / 63°F
<b>FERMENTATION TEMP:</b> 20°C / 68°F
 <b>MASH LIQUOR VOL (LITRES):</b> 719
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS


**MASH:** 60 mins **BOIL:** 60 mins

### INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE® EXTRA PALE	258	97
VIENNA	8	3
<b>TOTAL</b>	<b>266</b>	

### YEAST

#### KOLSCH

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
HALLERTAU BLANC	582	30	10.5	Start of boil
HUELL MELON	873	30	7	Middle
HUELL MELON	582	20	7	Flame out
MANDARINA BAVARIA	479	20	8.5	Flame out



#### Carl's Top Tip

"A lager fermented with an ale yeast, keep an eye on the top temperature on this one."

## CRISP GERMAN MAIBOCK

*Fruity with a malt kick* | ABV 6.5% | IBU 21 | OG 1061 SG

A strong, German lager with accentuated fruit from the Munich Malt and a clean fermentation courtesy of the lager yeast and cold fermentation. A simple infusion mash is adequate given the well modified nature of our German Malt, which originates in our Crisp Hamburg maltings.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1061 SG
<b>FINAL GRAVITY:</b>	1011 SG
<b>IBUs:</b>	21
<b>COLOUR (EBC/SRM):</b>	9 / 4.7
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS




MALTS	(kg)	%
GERMAN PILSEN	314	80
LIGHT MUNICH	80	20
<b>TOTAL</b>	<b>394</b>	

### YEAST

GERMAN BOCK LAGER

HOPS	(g)	Contribution%	Alpha Acid%	Addition
STYRIAN EAGLE	342	30	15	Start of boil
AURORA	734	30	7	Middle
CELEIA	1141	20	3	Flame out
STYRIAN EAGLE	228	20	15	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 67°C / 153°F
<b>COLLECTION TEMP:</b> 13°C / 55°F
<b>FERMENTATION TEMP:</b> 15°C / 59°F
 <b>MASH LIQUOR VOL (LITRES):</b> 1065
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"The Light Munich in this recipe will deliver wonderful malty depth."

## CRISP LOW GLUTEN PALE ALE

*Delicate and light with tropical fruit* | ABV 3.8% | IBU 22 | OG 1037 SG

By utilising flaked cereals that don't contain gluten it is possible to drastically reduce the gluten content in beer. In this recipe we use our flaked rice and maize which have been pre-cooked in our torrifying process. The result is a very light beer in colour and body with a delicate hop bitterness from some new UK varieties. A summer thirst quencher.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1037 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	22
<b>COLOUR (EBC/SRM):</b>	6.4 / 3.2
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

MALTS	(kg)	%
CLEAR CHOICE® EXTRA PALE	183	75
FLAKED T MAIZE	33	15
FLAKED T RICE	23	10
<b>TOTAL</b>	<b>239</b>	

### YEAST

SAFALE US-05

HOPS	(g)	Contribution%	Alpha Acid%	Addition
PILOT	633	30	8.5	Start of boil
JESTER	672	30	8	Middle
OLICANA	897	40	8	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 65°C / 149°F
<b>COLLECTION TEMP:</b> 18°C / 64°F
<b>FERMENTATION TEMP:</b> 21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b> 645
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"Mash this brew for 90 minutes and send the finished beer away to Murphy & Son, Brewlab or SureBrew for a gluten test, it must be below 20ppm to be safe to drink for Coeliacs."

## CRISP OATY PALE ALE


*Floral and piney with malt richness* | ABV 4% | IBU 24 | OG 1039 SG

This is our English Pale Ale recipe but with a twist; the addition of Naked Oat Malt to lend body and texture. A late addition of Slovenia Aurora gives a floral and pine character to this very drinkable of ales.

### BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1039 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	24
<b>COLOUR (EBC/SRM):</b>	15.5 / 7.5
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	214	86
CRYSTAL 100	11	4
NAKED OAT	36	10
<b>TOTAL</b>	<b>261</b>	

### YEAST

#### WEST COAST PALE ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	782	30	7.5	Start of boil
MINSTREL	978	30	6	Middle
AURORA	1118	40	7	Flame out

### METHODS / TIMINGS



#### TEMPERATURES

**MASH TEMP:** 64°C / 147°F

**COLLECTION TEMP:** 18°C / 64°F

**FERMENTATION TEMP:** 21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 704

 **LIQUOR / MASH RATIO:** 2.7 : 1



#### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"Oats give up soluble fibre to the beer giving a nice smooth finish and enhanced body."

## CRISP GOLDEN ALE


*Quaffable summer ale* | ABV 4.5% | IBU 20 | OG 1043 SG

This classic Golden Ale is all about showcasing hops without any caramel sweetness. The Cara Gold achieves the golden colour without any caramel sweetness but also lends the beer some body and a rounded mouthfeel despite the dry finish. Perfect on cask, for a quaffable summer ale.

### BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1043 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	10.5 / 5
<b>BREWHOUSE EFFICIENCY:</b>	80%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	261	90
CARA GOLD	35	10
<b>TOTAL</b>	<b>296</b>	

### YEAST

#### WINDSOR ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	652	30	7.5	Start of boil
MINSTREL	815	30	6	Middle
MINSTREL	543	20	6	Flame out
EAST KENT GOLDINGS	502	20	6.5	Flame out

### METHODS / TIMINGS



#### TEMPERATURES

**MASH TEMP:** 66°C / 151°F

**COLLECTION TEMP:** 18°C / 64°F

**FERMENTATION TEMP:** 21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 741

 **LIQUOR / MASH RATIO:** 2.5 : 1



#### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"The 3°C free rise in fermentation temperature encourages yeast growth in the first 24 to 36 hours in FV."

## CRISP IPA


Classic English hops and strong bready malt | ABV 4.7% | IBU 25 | OG 1043 SG

This is our version of the original English India Pale Ale with our workhorse Best Ale Malt and some Munich Malt to add a light toast and bready quality. The beer is well attenuated like its Indian forebears. Hops dominate in this timeless style.

### BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1043 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	25
<b>COLOUR (EBC/SRM):</b>	1.5 / 0.8
<b>BREWHOUSE EFFICIENCY:</b>	80%

### INGREDIENTS

 MALTS	(kg)	%
EXTRA PALE	285	95
LIGHT MUNICH	15	5
<b>TOTAL</b>	<b>300</b>	

### YEAST

LONDON ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
SOVEREIGN	1482	40	5.5	Start of boil
EAST KENT GOLDINGS	627	20	6.5	Middle
ERNEST	1254	40	6.5	Flame out

### METHODS / TIMINGS



#### TEMPERATURES

<b>MASH TEMP:</b>	63°C / 145°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F



**MASH LIQUOR VOL (LITRES):** 750



**LIQUOR / MASH RATIO:** 2.5 : 1



#### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



#### Carl's Top Tip

"Use DWB, a blend of brewing salts that "Burtonise" water to give the typical dry finish and accentuated bitterness of this beer style."

## CRISP NEIPA


Juice driven with a creamy body | ABV 6.5% | IBU 15 | OG 1062 SG

The New England IPA style embraces haze with the addition of ten percent Naked Oat Malt. These provide, body and turbidity but we utilise our polyphenol free malt to reduce the likelihood of oxidative darkening of the beer in package.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1062 SG
<b>FINAL GRAVITY:</b>	1012 SG
<b>IBUs:</b>	15
<b>COLOUR (EBC/SRM):</b>	10.5 / 5
<b>BREWHOUSE EFFICIENCY:</b>	80%

### INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE® ALE	321	75
MALTED WHEAT	62	15
NAKED OAT	61	10
<b>TOTAL</b>	<b>444</b>	



### HOPS

	(g)	Contribution%	Alpha Acid%	Addition
UK CASCADE	87	5	7	Middle
CALYPSO	49	5	12.5	Middle
CALYPSO	293	30	12.5	Flame out (stand 30 mins)
JARRLYO	222	30	16.5	Flame out (stand 30 mins)
UK CASCADE	524	30	7	Flame out (stand 30 mins)

### METHODS / TIMINGS



#### TEMPERATURES

<b>MASH TEMP:</b>	65°C / 149°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F



**MASH LIQUOR VOL (LITRES):** 1109



**LIQUOR / MASH RATIO:** 2.5 : 1



#### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins +  
30 mins stand



### YEAST

LALBREW NEW ENGLAND



#### Carl's Top Tip

"Clear Choice® base malt will prevent oxidative darkening of this beer style during shelf-life."

## CRISP VICTORIAN STEAMPUNK ALE


*Fruit, marmalade and rustic hops* | ABV 5.5% | IBU 35 | OG 1051 SG


We first brewed for the Craft Brewers Conference (CBC) in 2018. This recipe combines the old world and new. We utilise Chevallier® as the base malt to give a rich, robust, marmalade and malty base and layer on top the classic California Common hops, Northern Brewer. We've added an Australian twist with Vic Secret hops making this a truly well-travelled ale.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1051 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	35
<b>COLOUR (EBC/SRM):</b>	23 / 12
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
CHEVALLIER®	245	76
LIGHT MUNICH	50	15
CRYSTAL 150	25	7
LOW COL CHOCOLATE	4	1
<b>TOTAL</b>	<b>324</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Add
NORTHERN BREWER	198	25	9	Start of boil
NORTHERN BREWER	198	25	9	Middle
VIC SECRET	119	25	15	10 mins before end
VIC SECRET	119	25	15	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	68°C / 154°F
<b>COLLECTION TEMP:</b>	15°C / 59°F
<b>FERMENTATION TEMP:</b>	17°C / 62°F
 <b>MASH LIQUOR VOL (LITRES):</b>	809
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 90 mins

### YEAST

CALIFORNIA COMMON



#### Carl's Top Tip

"To further develop flavour and colour, increase the boil time on the recipe to 90 mins."

## CRISP AMBER ALE

*Amber colour with malty, dry caramel finish* | ABV 4.1% | IBU 25 | OG 1040 SG


The Amber Malt in this recipe will colour the beer and shine through with a malty, dry caramel finish. Expect moderate hop bitterness with classic USA bittering hops and a finish of floral and piney Aurora and delicate spice from the Perle hops.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1040 SG
<b>FINAL GRAVITY:</b>	1008.5 SG
<b>IBUs:</b>	25
<b>COLOUR (EBC/SRM):</b>	16 / 8
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	234	91
CRYSTAL 150	9	3
AMBER	9	3
CARA	8	2.5
ROAST BARLEY	1	0.5
<b>TOTAL</b>	<b>261</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Add
CHINOOK	235	15	13	Start of boil
CENTENNIAL	340	15	9	Start of boil
AURORA	582	20	7	Middle
AURORA	728	25	7	End
PERLE	728	25	7	End

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	67°C / 153°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b>	701
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

ENGLISH ALE



#### Carl's Top Tip

"The higher mash temperature on this brew will enhance the mouthfeel of the final beer."



## CRISP SESSION BITTER


*Highly drinkable. Light caramel and fruity* | ABV 3.7% | IBU 20 | OG 1037 SG


Session bitters were designed to be highly drinkable with low ABV to slake the workers' thirst. The Cara Malt adds body and also some fruit notes to the ale which is well supported by using a characterful British Ale yeast.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1037 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	16 / 8
<b>BREWHOUSE EFFICIENCY:</b>	80%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	223	90
CRYSTAL 150	12	4.5
CARA	15	5
ROAST BARLEY	1	0.5
<b>TOTAL</b>	<b>251</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	326	20	15	Start of boil
TARGET	621	40	10.5	Middle
FLYER	621	40	10.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b>	631
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

ENGLISH ALE



#### Carl's Top Tip

"The combination of slightly higher mash temperature and Cara Malt will give this beer more body and depth."

## CRISP BEST BITTER

*Toffee, caramel and raisin notes* | ABV 4.4% | IBU 26 | OG 1043 SG


The addition of Crystal Malts to English bitters started after WWI and the best versions are served on cask. Our recipe uses Crystal 150 to provide toffee, caramel and raisin notes balanced out by a smorgasbord of classic and modern English hops.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1043 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	26
<b>COLOUR (EBC/SRM):</b>	21 / 11
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	233	85
CRYSTAL 150	21	7
AMBER	12	4
CARA	12	3.5
ROAST BARLEY	2	0.5
<b>TOTAL</b>	<b>280</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	424	30	15	Start of boil
BRAMLING CROSS	848	30	7.5	Middle
ENDEAVOUR	565	20	7.5	Flame out
KEYWORTHS MID-SEASON	565	20	7.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	756
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

WINDSOR ALE



#### Carl's Top Tip

"The higher fermentation top temperature on this beer will encourage the yeast to produce fruity esters."

## CRISP ENGLISH ESB

**Bold Maris Malt body with caramel** | ABV 5.5% | IBU 30 | OG 1052 SG

This Strong bitter is a great recipe to let our heritage Maris Otter® barley showcase its malt character to the fullest. Highly drinkable with a good balance between our malts and classic English hop varieties, this beer is darkened and sweetened with caramel notes by the Crystal, Amber and just a touch of Roast Barley to deepen the reddish hues.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1052 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	30
<b>COLOUR (EBC/SRM):</b>	23 / 12
<b>BREWHOUSE EFFICIENCY:</b>	80%

### INGREDIENTS

MALTS	(kg)	%
MARIS OTTER® ALE	321	92
CRYSTAL 150	18	4.5
AMBER	12	3
ROAST BARLEY	2	0.5
<b>TOTAL</b>	<b>353</b>	

HOPS	(g)	Contribution%	Alpha Acid%	Addition
CHALLENGER	1397	40	7	Start of boil
FUGGLE	889	20	5.5	Middle
EAST KENT GOLDINGS	1505	40	6.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b>	879
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

LALLEMAND LONDON ESB



#### Carl's Top Tip

"A 20 minute steep in the copper prior to casting the wort will extract aromas of lavender, spice, honey and thyme from the East Kent Goldings hops."

## CRISP MILD

**Sessionable caramel sweetness** | ABV 3.5% | IBU 18 | OG 1036 SG

Crystal 150 has a sweet caramel taste and aroma and works well in this beer along with the darker roasted malts, making a pleasant sessionable mild.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1036 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	18
<b>COLOUR (EBC/SRM):</b>	15 / 8
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

MALTS	(kg)	%
VIENNA	194	85
CRYSTAL 150	15	6
BROWN	8	3
WHEAT	13	6
<b>TOTAL</b>	<b>230</b>	

HOPS	(g)	Contribution%	Alpha Acid%	Addition
TARGET	419	30	10.5	Start of boil
PHOENIX	419	30	10.5	Middle
PHOENIX	279	20	10.5	Flame out
EAST KENT GOLDINGS	451	20	6.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b>	621
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

ENGLISH ALE



#### Carl's Top Tip

"Mash this brew for 90 minutes to ensure full conversion as the Vienna Malt has fewer amylase enzymes than regular pale malts."

## CRISP DARK MILD

*Subtle hops with light sweetness* | ABV 4% | IBU 18 | OG 1040 SG


Five different malts make up the grist for this dark and delicious mild, expect lightly roasted coffee aromas and dark chocolate balanced with pleasant sweetness and subtle hopping.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1040 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	18
<b>COLOUR (EBC/SRM):</b>	32 / 16
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	212	83
CRYSTAL 240	11	4
AMBER	6	2
LOW COL CHOCOLATE	20	7
WHEAT	10	4
<b>TOTAL</b>	<b>259</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
PILOT	518	30	8.5	Start of boil
PHOENIX	419	30	10.5	Middle
GODIVA	391	20	7.5	Flame out
FIRST GOLD	391	20	7.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	65°C / 149°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	697
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

NOTTINGHAM ALE



#### Carl's Top Tip

"60g/hl of a nice spicy T90 dry hop will put a nice twist on the aroma of this malty beer."

## CRISP STRONG MILD


*Deep toffee malt with a pine nose* | ABV 4.6% | IBU 20 | OG 1046 SG


A powerful mild but with the balance you would expect from this style, not too roasted or coffee like. The Crystal 240 brings a treacle toffee flavour and aroma and the chocolate provides depth and balance to the sweetness and body.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1046 SG
<b>FINAL GRAVITY:</b>	1010 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	32 / 16
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	256	88
CRYSTAL 240	23	7
CHOCOLATE	6	2
AMBER	10	3
<b>TOTAL</b>	<b>295</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
CHALLENGER	466	20	7	Start of boil
NORTHDOWN	384	20	8.5	Start of boil
GOLDINGS	815	30	6	Middle
PIONEER	425	30	11.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	67°C / 153°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	796
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

ENGLISH ALE



#### Carl's Top Tip

"Add brewing salts to achieve a chloride:sulphate ratio of 2:1 to give a perception of sweetness on the palate to balance the dark malt flavours."

## CRISP RUBY


*Dried vine fruits and deep malt* | ABV 5% | IBU 23 | OG 1047 SG


The deep red hue of this beer promises warmth and complexity. The malt bill is designed to bring dried vine fruits and all the hops are dark berry fruits. Expect malty depth with subtle hop aroma and bitterness.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1047 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	23
<b>COLOUR (EBC/SRM):</b>	34 / 17
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	268	90
CRYSTAL 400	24	7
BROWN	7	2
ROAST BARLEY	3	1
<b>TOTAL</b>	<b>302</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
COLUMBUS	351	30	16	Start of boil
CLUSTER	500	20	7.5	Middle
ENDEAVOUR	1339	50	7	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	815
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

WINDSOR ALE



#### Carl's Top Tip

"Add the crushed Roasted Barley on top of the mash for this brew, then sparge through it to get the deep ruby colour."

## CRISP BROWN ALE

*Toasted, nutty and full* | ABV 4.7% | IBU 26 | OG 1044 SG


This Brown Ale is a caramel forward, malt driven dark ale without the roasted character of a porter. Crystal, Brown and Chocolate Malts give a lovely blend of toffee, nutty and biscuit flavours with a dark-reddish brown colour.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1044 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	26
<b>COLOUR (EBC/SRM):</b>	28 / 14
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER®	240	85
CRYSTAL 150	9	3
BROWN	19	6
CHOCOLATE	6	2
WHEAT	11	4
<b>TOTAL</b>	<b>285</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	908	30	7	Start of boil
PILGRIM	605	30	10.5	Middle
GOLDINGS	706	20	6	Flame out
PHOENIX	404	20	10.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	65°C / 149°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	770
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

WINDSOR ALE



#### Carl's Top Tip

"The Maris Otter® in this recipe will give a pleasant biscuit/malt backbone to this great beer style."

## CRISP LONDON PORTER

*Restrained roast and chocolate caramel* | ABV 6.2% | IBU 30 | OG 1058 SG


The Porter name derives from the London workers who drank this particular brew in the 1800s. This is a classic English version of the style featuring our Chocolate Malt to give a roasted character but without any astringent burnt character. Replace Best Ale with Chevallier for a truly authentic 1800s version!

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1058 SG
<b>FINAL GRAVITY:</b>	1010 SG
<b>IBUs:</b>	30
<b>COLOUR (EBC/SRM):</b>	44 / 22
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	314	85
CRYSTAL 400	13	3
BROWN	16	4
CHOCOLATE	16	4
RYE	14	4
<b>TOTAL</b>	<b>373</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
NORTHDOWN	978	30	7.5	Start of boil
PILGRIM	699	30	10.5	Middle
TARGET	466	20	10.5	Flame out
FIRST GOLD	652	20	7.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	63°C / 145°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
 <b>MASH LIQUOR VOL (LITRES):</b>	1010
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

LALLEMAND ESB



#### Carl's Top Tip

"The speciality malts in this recipe will add complexity, the rich flavours will be layered and be discovered as you enjoy the beer."

## CRISP IRISH STOUT


*Rich, roasted coffee and chocolate* | ABV 4.8% | IBU 30 | OG 1046 SG

Roasted Barley has become strongly associated with Irish stout since the mid 20th century when the Irish brewers deviated from the London style which used Brown Malt instead. Drinkability is increased by layering Brown, Chocolate and Roast Barley and by not finishing too dry.

### BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1046 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	30
<b>COLOUR (EBC/SRM):</b>	76 / 39
<b>BREWHOUSE EFFICIENCY:</b>	75%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	272	80
BROWN	7	2
CHOCOLATE	7	2
ROAST BARLEY	33	9
WHEAT	23	7
<b>TOTAL</b>	<b>342</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
TARGET	1863	80	10.5	Start of boil
PHOENIX	466	20	10.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b>	927
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

NOTTINGHAM ALE



#### Carl's Top Tip

"The Roasted Barley in this recipe brings bite and astringency to this classic style."

## CRISP OATMEAL STOUT


*Creamy, smooth and roasted* | ABV 4.2% | IBU 18 | OG 1043 SG


Our version of the classic stout is heavy on the torrefied oats with a 10% addition lending in the beer a smooth slickness. The Brown, Crystal and Black Malts give a full roasted and chocolate flavour and the medium mash temperature leads to a moderate fullness in the end.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1043 SG
<b>FINAL GRAVITY:</b>	1010 SG
<b>IBUs:</b>	18
<b>COLOUR (EBC/SRM):</b>	50 / 25
<b>BREWHOUSE EFFICIENCY:</b>	85%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	217	80
BROWN	6	2
CRYSTAL 400	6	2
BLACK	18	6
FLAKED T OATS	39	10
<b>TOTAL</b>	<b>286</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
JARRYLO	275	30	16	Start of boil
JARRYLO	275	30	16	Middle
JARRYLO	367	40	16	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 65°C / 149°F
<b>COLLECTION TEMP:</b> 18°C / 64°F
<b>FERMENTATION TEMP:</b> 21°C / 70°F
 <b>MASH LIQUOR VOL (LITRES):</b> 773
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

LONDON ESB



#### Carl's Top Tip

"Use brewing salts to get a chloride:sulphate ratio of 2:1 for this beer."

## CRISP IMPERIAL STOUT


*Intense dark fruit and roast* | ABV 11% | IBU 30 | OG 1097 SG


The biggest of the stouts, this version packs intense flavours of dark fruit and roasted character from the Brown and Black Malts and a layer of caramel from the Crystal Malt. British Minstrel at flame out lends spiced berries in flavour, and strong hop bitterness comes from the First Gold and Admiral.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1097 SG
<b>FINAL GRAVITY:</b>	1012 SG
<b>IBUs:</b>	30
<b>COLOUR (EBC/SRM):</b>	99 / 50
<b>BREWHOUSE EFFICIENCY:</b>	75%

### INGREDIENTS

 MALTS	(kg)	%
BEST ALE	597	85
CRYSTAL 240	23	3
BLACK	62	8
BROWN	31	4
<b>TOTAL</b>	<b>713</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	843	50	14.5	Start of boil
FIRST GOLD	699	20	7	Middle
MINSTREL	1223	30	6	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>
<b>MASH TEMP:</b> 63°C / 145°F
<b>COLLECTION TEMP:</b> 18°C / 64°F
<b>FERMENTATION TEMP:</b> 25°C / 77°F
 <b>MASH LIQUOR VOL (LITRES):</b> 1927
 <b>LIQUOR / MASH RATIO:</b> 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

FERMENTIS SAFALE S-33



#### Carl's Top Tip

"A big beer like this needs lots of yeast pitched into it, go for at least 1.5 times your normal rate and oxygenate the wort if you can, yeast food will also help the beer reach final gravity."

## CRISP BARLEY WINE

*Rich, intense and complex malt* | ABV 10% | IBU 25 | OG 1090 SG

Malting floor N° 19 at our Norfolk maltings is where it all started for us back in 1870. The Maris Otter® barley we malt on the floor today enjoys the benefit of a slow, three day kilning, which intensifies the rich, malty flavours you'll find in this barley wine. Bottle condition and age for a special occasion.

### BASICS




<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1090 SG
<b>FINAL GRAVITY:</b>	1012 SG
<b>IBUs:</b>	25
<b>COLOUR (EBC/SRM):</b>	22 / 11
<b>BREWHOUSE EFFICIENCY:</b>	70%

### INGREDIENTS

MALTS	(kg)	%
N° 19 MARIS OTTER®	656	95
CRYSTAL 100	39	5
<b>TOTAL</b>	<b>695</b>	

HOPS	(g)	Contribution%	Alpha Acid%	Addition
GOLDINGS	1019	30	6	Start of boil
PHOENIX	582	30	10.5	Middle
PHOENIX	776	40	10.5	Flame out

### METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	65°C / 149°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	25°C / 77°F
 <b>MASH LIQUOR VOL (LITRES):</b>	1737
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

 <b>TIMINGS</b>	
<b>MASH:</b>	60 mins
<b>BOIL:</b>	90 mins

 <b>YEAST</b>	
<b>SAFBREW S33</b>	



#### Carl's Top Tip

"Going for a gravity of 1.090 with an all malt mash will require sacrificing some yield, check the gravity in the copper as you run off and stop when you have the correct gravity, allowing for a two hour boil."

## GET IN TOUCH

We love nothing more than visiting breweries and distilleries, talking to you about your process and getting hands on to help you get the very best out of Crisp malt.

We know this can only happen when we build strong relationships with our customers, we'd love to hear from you, understand your malt needs and show how our malts can make all the difference to your beers and spirits.

### CHEERS!



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