



Yorkshire Squares Best Bitter (All Grain)



Imagine the Yorkshire countryside, with its rolling green pastures outlined by rock walls and sprinkled with stone farmhouses, and you're beginning to set the mood. But wait— where does that path meandering through the valley lead? To the pub, of course, where you'll treat yourself to a pint of this fine session bitter, with its pleasant malt and caramel flavors leaning so slightly with the scales tipped towards bitterness yet graciously spiced with floral hop flavor. And with its mineral, dry finish, you'll be reminded of those classic Yorkshire ales with their frothy beginnings in square slate fermenters. And if the mood begins to fade, then step back into that beaming sunshine with your ale-induced glow, breathe in that country air, and ground yourself on that magnificent Earth that gives rise to such an extraordinarily drinkable ale!

Just the Facts, Ma'am:

BJCP Style: 8B. Special/Best/Premium Bitter
Original Specific Gravity: 1.048 - 1.052
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.3%
Color: 11 SRM (A Classic Light Copper!)
International Bittering Units: 29
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

6.8 lbs British 2-Row Malt
0.8 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
3 oz 40L Crystal Malt
3 oz 90L Crystal Malt
1 oz Black Patent Malt

Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 Minutes)
1 oz Kent Goldings Hops (Flavor & Aroma, After-the-Boil Steep)

Yeast:

Liquid Yeast: Wyeast 1275 Thames Valley Yeast or
Wyeast 1968 London ESB Yeast
Or
Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Dried Ale Yeast

Brewing Supplies & Flavors:

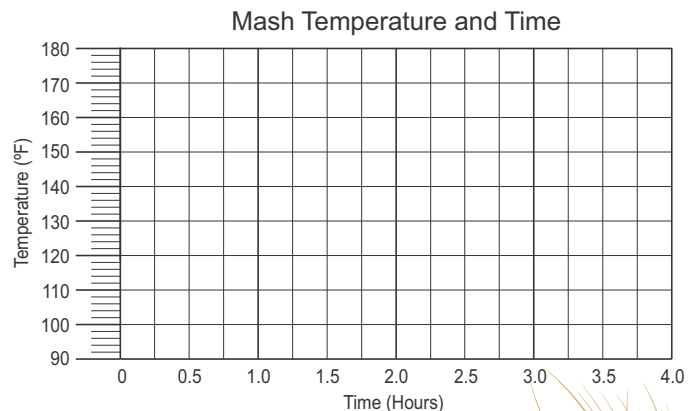
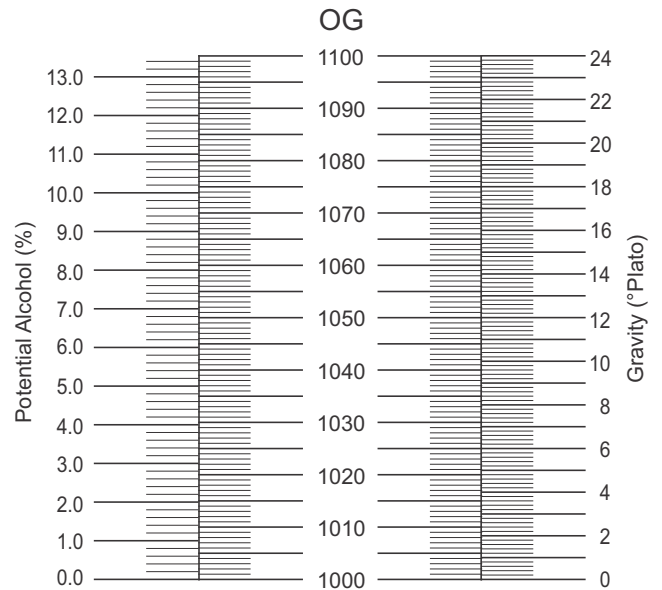
1/3 oz Burton Water Salts (Add to beginning of boil)
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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