

BEER NAME: Adnams Broadside (Special)**Beer Style: English Old Ale**

Description: Brewed with Pale Ale malt and First Goldings hops, Broadside is a dark ruby red beer rich in fruitcake aromas, almonds and conserved fruit. Also has a hint of Navy Rum on the nose.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
6.5	Maris Otter	91	
0.4	Medium Crystal	5.5	
0.2	Dark Crystal	2.8	
.05	Bairds Chocolate	.07	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	80	4.9	Fuggles	30.7
10	40	5	East Kent Goldings	5.7

MASH TEMPERATURE: Single infusion 67°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.060	1.014	6.0	36.4	42.6	0.61

SUGGESTED YEAST: Wyeast 1275, Danstar BRY-97

FERMENTATION TEMPERATURE: 17°C to 23°C

COMMENTS: Broadside is also brewed as a 4.7% version. To clone this, reduce the Maris Otter to 5.3 kg, the Fuggles becomes 60 grams, and the EK Goldings 30 grams. All other values remain the same. Still a great beer, but just hasn't got the grunt of the 6% version.