

BEER NAME: Lodger's Bitter

Beer Style: Mid Strength American Pale Ale

Description: An Australian version of APA, but mid strength. Hoppy and relatively bitter with a hint of caramel both in aroma and flavour. Amber to brown in colour.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
3.6	Ale Malt	77.4	
0.4	Medium Crystal	8.6	
0.3	Weyermann Carapils	6.5	
0.3	Wheat Malt	6.5	
0.05	Chocolate Malt	1	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	15	5.5	East Kent Goldings	7.7
60	10	8.4	Cascade	7.9
10	25	8,4	Cascade	7.1
5	10	13.0	Chinook	2.4
0	20	13.0	Chinook	0

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.040	1.010	3.8	25.2	25	0.64

SUGGESTED YEAST: Wyeast 1056, Fermentis US05

FERMENTATION TEMPERATURE: 17°C – 22°C

COMMENTS: