

BEER NAME: New Zealand Red Bitter

Beer Style: Best Bitter

Description: An English style Best Bitter, but with New Zealand hops.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
4.3	Ale Malt	82	
0.2	Medium Crystal	4	
0.1	Dark Crystal	2	
0.15	Melanoidin	3	
0.5	Carared	9	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	25	13.7	Nelson Sauvignon	30.6
5	25	6.7	Motueka	3
2	30	6.7	Motueka	1.5
0	25	13.7	Nelson Sauvignon	0

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.045	1.010	4.5	35.3	26	0.79

SUGGESTED YEAST: Danstar BRY-97, Wyeast 1272

FERMENTATION TEMPERATURE: 18°C to 23°C

COMMENTS: A Hoppy Best Bitter with a combination of flavours including nutty, biscuity characters from the 5 malts, fruity esters and the contrasting flavour of the NZ Motueka hops. These flavours meld together resulting in this intriguing and balanced beer.