

BEER NAME: ENGLISH SPECIAL ALE**Beer Style: English Special Bitter**

Description: We are attempting a beer similar to Black Sheep Special Ale which has a bitterness level of 35 IBU, and an alcohol by volume of 4.5%. As it is a full bodied ale we will assume a final gravity of 1012. Colour about 25 EBC.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
4.5	Maris Otter	79,5	
0.55	Crystal 115 to 140 EBC	9.5	
0.6	Torrefied Wheat	10.8	
.01	Roast Barley	0.2	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	55	6.0	Progress	29.2
10	25	4.7	East Kent Goldings	3.8
5	20	5.0	Fuggles	1.8
1	20	4.7	East Kent Goldings	0.4

MASH TEMPERATURE: Single infusion 65°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.046	1.012	4.5	35	27	0.76

SUGGESTED YEAST: Wyeast 1084, Danstar Nottingham

FERMENTATION TEMPERATURE: 18°C to 23°C

COMMENTS: An excellent session beer for the cooler weather.