

BEER NAME: Traditional Welsh Ale

Beer Style: Ordinary Bitter

Description: We are attempting to produce a traditional Welsh Ale. Colour is about 15EBC, bitterness 25 IBU, and Alcohol by volume 4.2%. Original gravity we will try for 1042 with a final gravity of 1010

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
4.5	Maris Otter	90	
0.3	Crystal 115 to 140 EBC	6	
0.2	Cane Sugar	4	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	45	5.0	Fuggles	20.7
15	20	4.7	East Kent Goldings	4.3
2	10	5.0	Fuggles	0.4

MASH TEMPERATURE: Single infusion 66°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.042	1.010	4.18	25.4	14.8	0.61

SUGGESTED YEAST: Wyeast 1214, or Danstar Windsor

FERMENTATION TEMPERATURE: 18°C to 22°C

COMMENTS: One of our favourites. Really easy to drink. Even though it is only 4.2% it goes down really well.