

Old Burton Ale
Members Recipe 2017 National Class 77
Supplied by Phill Turner

Ingredients

To make 23 litres: OG 1070-1075; FG 1017

Pale Malt 5.5KG 83%

Wheat Malt 320g 5%

Light crystal 370g 5%

Munich 340g 5%

Chocolate 110g 1.5%

British Ale Yeast fermented between 18-21c

Method

I also added 350g of a mixture of British Cara Malt and Belgium Aromatic as I had them left over from previous brews but have tried to keep the recipe simple but please add them in if you wish but take into account the effect on the finished beer.

Boil for two hours to achieve the gravity of 1070-75 and to try and get some caramelisation.

Golding's 70g 120min 5.5-6% AAU

Goldings 50g 30min

Goldings 50g 10-15min

Some for dry hopping just before bottling

The hops should produce approximately 65 IBUs so the beer needs some sweetness for balance so mash at about 66-67C depending on the attenuation of your British ale yeast and extra cara malt. I recommend WLP013 (Wyeast 1028) which is quite extenuative but gives a good complex flavour or Windsor which is less so maybe 65-66. I personally wouldn't use Nottingham or S04 this can produce a dry beer but as the brewers you should know your brewing process best; it's the balance of the beer that's important.