

King James Special Bitter – All Grain

Brew Type: All Grain

Style: English Special Bitter

Batch Size: 5.00 gal

Boil Volume: 6.52 gal

Brewhouse Efficiency: 75.00 %

Date:

Brewer: Hoptomology

Assistant Brewer:

Boil Time: 60 min

Equipment: 5 gallon mash tun + 7.5 gallon kettle



Hoptomological Rating: (out of 5)

Ingredients

Amount	Item	Type	% or IBU
6.70 lb	2 Row Pale Malt (2.0 SRM)	Grain	78.30%
0.77 lb	Crystal Malt 120L (120 SRM)	Grain	9.00%
0.73 lb	Melanoiden Malt (20 SRM)	Grain	8.50%
0.36 lb	Special Roast (50 SRM)	Grain	4.20%
1.25 oz	East Kent Goldings [4.50 %] (First Wort Hop)	Hops	28.9 IBU
0.375 oz	East Kent Goldings [4.50 %] (20 min)	Hops	2.7 IBU
0.500 oz	Irish Moss (Boil 15.0 min)	Misc	
0.375 oz	East Kent Goldings [4.50 %] (1 min)	Hops	1.3 IBU
1 Pkgs	Safale S-04 English Ale Yeast	Yeast-Ale	

Beer Profile

Estimated Original Gravity: 1.044 SG

Estimated Final Gravity: 1.010 SG

Estimated Color: 14.5 SRM

Bitterness: 32.9 IBU

Estimated Alcohol by Volume: 4.50%

Measured Original Gravity:

Measured Final Gravity:

Bitterness Ratio: 0.742

Alpha Acid Units:

Actual Alcohol by Volume:

Mash Profile

Name: Single Infusion, Light Body, No Mash Out

Mash Grain Weight: 8.56 lb

Grain Temperature: 68.0 F

Sparge Water: 4.42 gal

Mash Tun Weight: 4.00 lb

Mash PH: 5.2 PH

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: Yes

Name	Description	Step Temp	Step Time
Mash In	Add 2.88 gal of water at 170.5 F	151.0 F	75 min

Carbonation and Storage

Carbonation Type: Kegged (Forced CO2)

Estimated Pressure: 15.5 PSI

Storage Temperature: 40.0 F

Carbonation Volumes: 1.8 (0.8-2.1 vols)

Kegging Temperature: 40.0 F

Ferment for: 10 -14 days at 68F