

King James Special Bitter – Extract with Specialty Grains

Brew Type: Extract with Specialty Grains **Date:**
Style: English Special Bitter **Brewer:** Hoptomology
Batch Size: 5.00 gal **Assistant Brewer:**
Boil Volume: 6.52 gal **Boil Time:** 60 min
Brewhouse Efficiency: 75.00 % **Equipment:** 5 gallon mash tun + 7.5 gallon kettle



Hoptomological Rating: (out of 5)

Ingredients

Amount	Item	Type	% or IBU
4.75 lb	Golden Light DME (4.0 SRM)	DME	71.40%
0.77 lb	Crystal Malt 120L (120 SRM)	Grain	11.60%
0.77 lb	Crystal Malt 20L (20 SRM)	Grain	11.60%
0.36 lb	Special Roast (50 SRM)	Grain	5.50%
1.359 oz	East Kent Goldings [4.50 %] (add pre-boil)	Hops	28.6 IBU
0.408 oz	East Kent Goldings [4.50 %] (20 min)	Hops	2.9 IBU
0.50 oz	Irish Moss (Boil 15.0 min)	Misc	
0.408 oz	East Kent Goldings [4.50 %] (1 min)	Hops	1.4 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: 6.66 lb
Grain Temperature:
Sparge Water:

Mash Tun Weight:
Mash PH:
Sparge Temperature:
Adjust Temp for Equipment:

Name	Description	Step Temp	Step Time
Steep Specialty Grains	Heat 6.52 gallons of water	151.0 F	30 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