

2015/09/16 - Bitter Winter 2

Name	Bitter Winter 2			
Style	Extra Special/Strong Bitter		Brew Date	2015-09-16
Type	All Grain		Boil Size	14.5 gal
IBU's	27.4		Batch Size	12.0 gal
Color	9.0 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.044			
OG	1.049		1.047	
FG	1.012		1.012	
ABV	4.8%		4.8%	
Efficiency	85.0%			
Grain	17.0 lbs	Pale Malt, Maris Otter - 2014 Fall		85.4%
	1.5 lbs	Weyermann Caramunich II - 2011 fall (1/2 sac) - 2014 spring (1/4 sac)		7.5%
	0.9 lbs	Caramel/Crystal Malt - 20L		4.6%
	0.5 lbs	Cara-Pils/Dextrine		2.5%
Mash	60 mins	152 F	Sacch' Rest	
	10 mins	170 F	Mash out	
Hops	60 mins	3.0 oz	Fuggles (5.6%)	25.7 IBU
	15 mins	0.5 oz	Fuggles (4.8%)	1.8 IBU
	0 mins	1.5 oz	Fuggles (4.8%)	-
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	

Carbonation	Bottle Carbonation	29.2 psi	68.0 F
Notes	<p>Changed this up a bit. Different ingredients and no dry hop. Moved dry hops to 0 minute and added more 60 min hop. Also change boil to 60 mins and added changed grain bill. Essentially a totally different brew.</p> <p>Day 11: Sg: 1012 Day 14: cold crashed Day 22: kegged</p> <p>Tasting notes after force carbing: - taste good. Not very bitter. Bit of a malty flavor. Maybe a bit light but quite enjoyable.</p> <p>Maybe a bit more bitter next time. - did use hops from Joel's hop buy which could be questionable.</p>		