



# The Northern Craft Brewers

"We Live We Brew"



## Brew Day Information

<b>Beer Name</b>	Fuggy Pale Ale
<b>Competition</b>	Heald Green Village Hall NCB July 2011
<b>Brewer</b>	Tom Yates
<b>Beer Type</b>	English Pale Ale single hop variety.
<b>Original Gravity</b>	1044
<b>Final Gravity</b>	1010
<b>Brew Length</b>	24 ltrs.
<b>Malt Schedule</b>	4k. MO 100gms. Belgian Aromatic. 50gms crystal 120 ebc Mash at 150deg F for 1 hour.
<b>Other Ingredients</b>	500gms soft light brown sugar
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Fuggles 5.5% aa boil 28gms for 60mins 28gms for 30mins 28gms on s/o. 16gms for 30mins @ 85degF
<b>Boil Time</b>	75 mins. Add sugar and finings at 15 mins left to go.
<b>Yeast</b>	Fermentis S-04
<b>EBU Bitterness</b>	Approx..17
<b>ABV</b>	4.4%
<b>Brewers Comments</b>	Excellent on draught. Drink young for max flavour. Adding hops at or below 86degF preserves the aroma part of the flower.