



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	Summer Ale
Competition	July 2002
Brewer	Ian Priddey
Beer Type	Golden Ale
Original Gravity	1036
Final Gravity	1012
Brew Length	4 gallons/19 Litres
Malt Schedule	2 Kg Pale Dry Malt Extract
Other Ingredients	1 tea spoon Irish Moss, 20 mins boil
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	1 Oz/28g Cascade (Home Grown) 105 mins 0.5 Oz/14g Goldings (Home Grown) 35 mins 0.5 Oz/14g Goldings (Home Grown) 5 mins 1.25 Oz/35g Saaz 2.8% added 10 mins after the end of the boil and steeped for 20 mins
Boil Time	1.75 hours/105mins
Yeast	Safale S-04
EBU Bitterness	29 (estimate)
ABV	3.2%
Brewers Comments	Cascade hops boiled in water initially. Malt extract dissolved and added to the hops for the last 50 mins of the boil. Contra flow cooled to 67F/19.5C. Primary fermentation in stainless steel for 3 days, then transfer to carboy with air lock at SG 1013. Bottled after 4 days secondary fermentation. 0.4 teaspoon white sugar per pint priming (dissolved and boiled in a little water and stirred into beer).