



# The Northern Craft Brewers

**"We Live We Brew"**



## Brew Day Information

<b>Beer Name</b>	Strong Ale
<b>Competition</b>	February 2002
<b>Brewer</b>	Ian Priddey
<b>Beer Type</b>	Winter Ale
<b>Original Gravity</b>	1062
<b>Final Gravity</b>	1012
<b>Brew Length</b>	1.5 Gallons/6.8 Litres
<b>Malt Schedule</b>	2.75 pounds/1250g Pale Dry Malt Extract 6 oz/170g Crystal Malt
<b>Other Ingredients</b>	0.25 rounded teaspoon Irish Moss
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	0.5oz/14g Cascade (home grown) – 60 min 0.5oz/14g Goldings (home grown) – 20 min 0.5oz/14g Crystal (4.1%) pellets - added to fermenter 15 min after end of boil, prior to dilution with cold water.
<b>Boil Time</b>	60 min
<b>Yeast</b>	Gervin Nottingham Ale
<b>EBU Bitterness</b>	44 (estimate)
<b>ABV</b>	6.7
<b>Brewers Comments</b>	Cascade and Goldings boiled in water. Crystal steeped in 2 pints/1.1 Litre water at 150F/65.5C for 20min; strained and rinsed with 1 pint/0.57 Litre at 150F/65.5C. Dry Malt Extract dissolved in cold water and extract from the Crystal malt added and brought to a boil, then added to the hops with Irish Moss for last 15 min of the boil. Cold water to 1.5 Gallon/6.8 Litre and then water bath cooled to 70F/21C. Yeast hydrated, made into a starter and pitched during cooling when at 80F/26.5C. After 3 days primary fermentation racked to a demijohn with airlock.