



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	Fullers "London Pride" Clone
Competition	January 2007
Brewer	Ian Priddey
Beer Type	Best Bitter
Original Gravity	1044
Final Gravity	1015
Brew Length	4 gallons/19 Litres
Malt Schedule	3 Kg Maris Otter Pale Malt 12 oz/340g Crystal Malt (2oz 60 EBC & 10oz 300 EBC)
Other Ingredients	1 teaspoon Gypsum added to malt 0.5 teaspoon Irish Moss 15 mins boil 8oz/227g white sugar dissolved in hot water and added at end of boil
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	1.75oz/50g Goldings (home grown) 60 mins 0.5oz/14g Goldings (home grown) 15 mins 0.5oz/14g Goldings (home grown) 2 mins
Boil Time	90 mins
Yeast	White Labs Pitch able liquid yeast (35ml) Californian Ale Yeast P001 – made into a starter prior to brew day
EBU Bitterness	36 (estimate)
ABV	3.9%
Brewers Comments	Mashed in 14.7 pints/8.3 Litres for 105 mins; initially 152F/66.5C dropping to 149F/65C by the end. Contra flow cooled to 74F/23C. Primary fermentation in stainless steel for 3 days, then transfer to carboy with air lock at SG 1023, 70F/21C. Bottled after 11 days secondary fermentation. 3.5 teaspoons white sugar per gallon for priming – sugar dissolved and boiled in a little water and gently stirred into the beer.