

*From the kitchen of David and Jennifer Deaven*

\$id: house\_bitter.v 1.5 2020/02/01 03:11:52 deaven Exp \$

1. 050), pitch (F) and relax.  
7. Bottle when SG is 1.018.  
Servings: 40

## Beer/House Bitter

## Beer/House Bitter

- A: 7# pale 2-row malted barley, crushed  
1# wheat, crushed  
1/2# crystal malt 64L, crushed  
2oz roasted barley, crushed  
10qt water heated to 140F  
B: 4gal water heated to 170F  
C: 1oz Northern Brewer hops  
D: 0.5oz Northern Brewer hops  
E: 1.5oz Styrian Goldings hops  
F: Wyeast #1098 (British Ale)
1. Combine (A) in mash tun. Dough-in at 130F and hold 15min for protein rest.
  2. Adjust pH to 5.2-5.5, raise to 158F and hold 60-120min.
  3. Mash out at 168F. Sparge with (B), collect 6-7gal into brew-pot.
  4. Add (C) and boil 60 minutes, (D) and boil 30 minutes, add (E) during last 1 minute.
  6. Cool with chiller into fermentation vessel (target OG

*From the kitchen of David and Jennifer Deaven*