

BEERWORKS[®]

All Grain Beer Kit Instructions

Timothy Taylor's Landlord

Ingredients

Grain:

Marris Otter 4.5 kg
Black Malt 50 gm

Yeast:

British Ale Yeast 20 gm
1 x Protofloc Tablet

Hops:

Target 30 gm 75 minutes at start of
boil,
Goldings 30 gm flame out

Specifications

OG - Start Gravity:	1044
FG - Finish Gravity:	1011
ABV:	4.35%
BU:	33.25
Mash Water:	15.5 ltr
Mash Temperature:	68° c
Mash Time:	90 Minutes
Sparge Water:	16.4 ltr 78° c
Boil Time:	75 Minutes

Make sure all equipment is thoroughly cleaned and sterilised before starting.

1. Take the mash water volume and bring up to temperature. Add all the grain slowly and mix well as its being added. Once well mixed boil for the required time.
2. Lift the grain from the liquid and slowly add the sparging water. Try to spread the water evenly over the grain (avoid making channels in the grain). A watering can hose effect is perfect.
3. Dispose of the grain and return the boiler to the boil position. Once up to temperature boil for the required length of time.
4. Add hops at desired time (75 mins will be at the start, 60 mins will be for the last 60 mins, 30 mins for the last 30 mins and so on) and continue with the rolling boil.
5. When the boil has finished, add the "flame out" hops. These will be left until the brew has been cooled ready for fermentation. Normally this will take 20 minutes or so

depending on your equipment. Remove hops (easily done if a sparging basket or muslin bag has been used otherwise strain the liquid).

6. Dry hops should be added to the cooled wort before adding the yeast. This can be left in during fermentation.
7. Add the yeast and leave until the fermentation has achieved the gravity indicated above (or shows approximately the same reading for 2 days).
8. Bottle or barrel your beer using priming sugar approximately one level teaspoon per 500 ml bottle.