

CRISP VICTORIAN STEAMPUNK ALE


Fruit, marmalade and rustic hops | ABV 5.5% | IBU 35 | OG 1051 SG


We first brewed for the Craft Brewers Conference (CBC) in 2018. This recipe combines the old world and new. We utilise Chevallier® as the base malt to give a rich, robust, marmalade and malty base and layer on top the classic California Common hops, Northern Brewer. We've added an Australian twist with Vic Secret hops making this a truly well-travelled ale.

BASICS




BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1051 SG
FINAL GRAVITY:	1008 SG
IBUs:	35
COLOUR (EBC/SRM):	23 / 12
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
CHEVALLIER®	245	76
LIGHT MUNICH	50	15
CRYSTAL 150	25	7
LOW COL CHOCOLATE	4	1
TOTAL	324	

 HOPS	(g)	Contribution%	Alpha Acid%	Add
NORTHERN BREWER	198	25	9	Start of boil
NORTHERN BREWER	198	25	9	Middle
VIC SECRET	119	25	15	10 mins before end
VIC SECRET	119	25	15	Flame out

METHODS / TIMINGS

	TEMPERATURES	
	MASH TEMP:	68°C / 154°F
	COLLECTION TEMP:	15°C / 59°F
	FERMENTATION TEMP:	17°C / 62°F
	MASH LIQUOR VOL (LITRES):	809
	LIQUOR / MASH RATIO:	2.5 : 1

	TIMINGS	
	MASH:	60 mins
	BOIL:	90 mins

	YEAST	
	CALIFORNIA COMMON	

 **Carl's Top Tip**

"To further develop flavour and colour, increase the boil time on the recipe to 90 mins."