

# 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

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

## INGREDIENTS

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

 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

<b>MASH TEMP:</b>	68°C / 154°F
<b>COLLECTION TEMP:</b>	15°C / 59°F
<b>FERMENTATION TEMP:</b>	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**



#### **Mike's Top Tip**

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