

# SURLY BITTER BREWER (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

First one in, last one out, sweltering in the summer, freezing in the winter. Years of toiling and boiling have turned Surly Brewing Company head brewer Todd into a cynical, bitter brewer...You too can get bitter without all the fuss. Simply brew this scathingly modern take on the classic British Bitter in the comfort of your own home. Pale orange in color, this ale gets intense toast and marmalade character from British malt and American hops. Dry-hopping brings the floral citrus aromas. So go ahead, get bitter!

## O.G: 1.040 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

## MASH INGREDIENTS

- 4 lbs. Fawcett Optic
- 3 lbs. Canada Malting Pale Ale Malt
- 0.75 lbs. Simpsons Golden Naked Oats
- 0.38 lbs. English Medium Crystal
- 0.05 lbs. English Roasted Barley

## BOIL ADDITIONS & TIMES (Ninety Minute Boil)

- 0.25 oz Glacier (First Wort Hop, add to wort as it drains from mash tun)
- 0.5 oz Warrior (90 min)
- 1.75 oz Glacier (0 min)
- 2.5 oz Glacier (Dry Hop)

## YEAST

- Wyeast #1335 British Ale II Yeast.  
Optimum temperature: 63-75°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 168° F for 10 minutes

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### WYEAST #1335 BRITISH ALE II YEAST.

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