

SH2B SINGLE HOP BEST BITTER (All Grain)

Official NORTHERN BREWER Instructional Document

Through three kettle additions, this kit showcases the herbal, earthy, and resinous character of Fuggle hops. Brewed with all English malt and an ale yeast that is absolutely classic for bitters, this is a pedigreed, card-carrying pub ale. Copper in color and complex in profile, expect aromas and flavors of rich malt, fruit, toffee, biscuit, chocolate, and resinous hops. Serve in 20 oz increments in an NB Mine pint.

O.G: 1.045 READY: 4 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6.75 lbs. English Maris Otter
- 8 oz. English Dark Crystal
- 2 oz. Fawcett Pale Chocolate

BOIL ADDITIONS & TIMES

- 1 lb Corn sugar (60 min)
- 2 oz. UK Fuggle (60 min)
- 1 oz. UK Fuggle (15 min)
- 1 oz. UK Fuggle (5 min)

YEAST

- **DRY YEAST (DEFAULT):** Safale S-04.
Optimum temperature: 64-75°F
- **LIQUID YEAST OPTION:**
Wyeast #1968 London ESB Yeast.
Optimum temperature: 64-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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