

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): | 25 |
| ORIGINAL GRAVITY: | 51 SG |
| FINAL GRAVITY: | 8 SG |
| IBUs: | 35 |
| COLOUR (EBC/SRM): | 23 / 12 |
| MASH EFFICIENCY: | 80% |

INGREDIENTS

| MALTS | (kg) | % |
|----------------|--------------|------------|
| CHEVALLIER® | 4.050 | 77 |
| LIGHT MUNICH | 0.810 | 15 |
| CRYSTAL 150 | 0.410 | 7 |
| PALE CHOCOLATE | 0.060 | 1 |
| TOTAL | 5.320 | 100 |

| HOPS | (g) | IBU Calculated | Alpha Acid% | Add |
|-----------------|-----|----------------|-------------|--------------------|
| NORTHERN BREWER | 12 | 11 | 9 | Start of boil |
| NORTHERN BREWER | 10 | 8 | 9 | Middle |
| VIC SECRET | 20 | 10 | 15 | 10 mins before end |
| VIC SECRET | 25 | 7 | 15 | Flame out |

METHODS / TIMINGS

TEMPERATURES

MASH TEMP: 68°C / 154°F

FERMENTATION TEMP: 17°C / 62°F

TARGET ATTENUATION: 84%

MASH LIQUOR VOL (LITRES): 17

LIQUOR / MASH RATIO: 2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 90 mins

YEAST

LALLEMAND BRY97 - 11G

Crisp Malt's Top Tips



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