

BROKEN SPEAR BITTER (All Grain)

Official NORTHERN BREWER Instructional Document

With a bantamweight ABV of only 3.4%, Broken Spear is modeled on a world-class standard bitter from the town of Oxfordshire in the Thames Valley. It arrives in the pint glass with a tawny color and fine, short-lived head (because we don't want to waste that volume on foam, now, do we?). A true session beer that showcases fat, juicy malt ahead of snappy bitterness, and subtle tropical fruit behind a blend of fragrant, resinous hops. Dry hopping adds layers of earth and new-mown hay to the restrained fruitiness of the nose. Low alcohol? Yes. Bland? Oh heavens no.

OG 1.035 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 week primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 6.25 lbs. English Maris Otter
- 0.25 lbs. English Dark Crystal
- 0.125 lbs. English Black Malt

BOIL ADDITIONS & TIMES

- .75 oz. UK Fuggle (60 min)
- .5 oz. UK Kent Goldings (60 min)
- .5 oz. UK Kent Goldings (15 min)
- .5 oz. Styrian Goldings (15 min)
- **DRY HOPS** – add to primary fermenter one week before packaging
- .5 oz. Styrian Goldings

YEAST

- **WYEAST #1882 THAMES VALLEY ALE YEAST II.**
Optimum temperature: 60-70°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- .75 oz. UK Fuggle (60 min)
- .5 oz. UK Kent Goldings (60 min)
- .5 oz. UK Kent Goldings (15 min)
- .5 oz. Styrian Goldings (15 min)

DRY HOPS – add to primary fermenter one week before packaging

- .5 oz. Styrian Goldings

YEAST

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