



HOBGOBLIN BITTER



ALL-GRAIN METHOD (13250)

- 5kg SM Maris Otter



SPECIALTY MALTS

- 0.5kg JW Crystal Light
- 0.15kg SM Chocolate Malt



SUGGESTED YEAST

Liquid:

- Wyeast 1275
Thames Valley Ale

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M15 Empire Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|--------------------|---|--------|------------------|
| ▪ 15g | East Kent Goldings | @ | 60 min | (Bittering hops) |
| ▪ 15g | Fuggles | @ | 60 min | (Bittering hops) |
| ▪ 60g | Fuggles | @ | 15 min | (Flavour hops) |
| ▪ 15g | Cascade | @ | 15 min | (Flavour hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.054

Estimated F.G. : 1.012

Estimated ABV : 5.5%

SRM : 21.5

IBUs : 34

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An average-strength to moderately-strong British bitter ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of this style.

Aroma: Hop aroma moderately-high to moderately-low, typically with a floral, earthy, resinous, and/or fruity character. Medium to medium-high malt aroma, optionally with a low to moderate caramel component.

Appearance: Light amber to deep copper colour. Good to brilliant clarity. Low to moderate white to off-white head.

Flavour: Medium to medium-high bitterness with supporting malt flavours evident. The malt profile is typically bready, biscuity, nutty, or lightly toasty. Moderately low to high fruity esters. Medium-dry to dry finish.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation. Stronger versions may have a slight alcohol warmth but this character should not be too high.