



RIDGE RECIPES

SOCKS & SANDALS

STYLE

ENGLISH SPECIAL BITTER

ABV

6.0%



OG 14 Plato/1.057	FG 3.2 Plato/1.013	YEAST London Ale 3
GRAIN BILL Pilsner 90.4%, DRC 3.2%, Golden Naked Oats 3.2%, Special W 3.2%		WATER PROFILE Calcium 103ppm, Magnesium 10ppm, Sodium 39ppm, Chloride 182ppm, Sulphate 133ppm, Bicarbonate 15ppm
MASH TEMP 68°C	MASH TIME 45 mins	MASH OUT 76°C
HOP ADDITIONS CTZ @60mins for 18IBUs, EKG 0.75g/L WP, Northdown 0.75g/L WP, Eclipse 0.75g/L WP		FERMENT PROFILE Pitch @ 18°C and hold for 48 hrs. Free rise to 21°C and hold until end of ferment
DRY HOP Start of Ferment (14*P) 1.5g/L EKG, Northdown, Eclipse End of Ferment (3.2*P) 3g/L EKG, Northdown 6g/L Eclipse		