

Tautersk Bitter

Selected Style and BJCP Guidelines

8A-English Pale Ale-Standard/Ordinary Bitter

Minimum OG:	1.032 SG	Maximum OG:	1.040 SG
Minimum FG:	1.007 SG	Maximum FG:	1.011 SG
Minimum IBU:	25 IBU	Maximum IBU:	35 IBU
Minimum Color:	7.9 EBC	Maximum Color:	27.6 EBC

Recipe Overview

Wort Volume Before Boil:	27.00 l	Wort Volume After Boil:	23.00 l
Volume Transferred:	22.00 l	Water Added To Fermenter:	0.00 l
Volume At Pitching:	22.00 l	Volume Of Finished Beer:	22.00 l
Expected Pre-Boil Gravity:	1.032 SG	Expected OG:	1.038 SG
Expected FG:	1.010 SG	Apparent Attenuation:	74.2 %
Expected ABV:	3.7 %	Expected ABW:	2.9 %
Expected IBU (using Tinseth):	29.0 IBU	Expected Color (using Morey):	18.9 EBC
BU:GU ratio:	0.77	Approx Color:	
Mash Efficiency:	81.0 %		
Boil Duration:	80.0 mins		
Fermentation Temperature:	18 degC		

Fermentables

Ingredient	Amount	%	MCU	When
UK Pale Ale Malt	2.400 kg	68.6 %	2.6	In Mash/Steeped
UK Munich Malt	0.400 kg	11.4 %	0.8	In Mash/Steeped
Belgian Caramel Vienna Malt	0.300 kg	8.6 %	2.3	In Mash/Steeped
UK Medium Crystal	0.300 kg	8.6 %	6.5	In Mash/Steeped
UK Dark Crystal	0.100 kg	2.9 %	2.8	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Golding	5.0 %	30 g	16.4	Bagged Whole Hops	70 Min From End
Slovenian Styrian Goldings	4.6 %	20 g	10.1	Bagged Whole Hops	70 Min From End
Tauter	4.0 %	30 g	2.5	Bagged Whole Hops	5 Min From End

Other Ingredients

Ingredient	Amount	When
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Yeast

Wyeast 1335-British Ale II

Water Profile

Target Profile:	No Water Profile Chosen
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Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	156	Total Magnesium (ppm):	0
Total Sodium (ppm):	55	Total Sulfate (ppm):	112
Total Chloride(ppm):	127	Total Bicarbonate (ppm):	203

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Speidel medium

Step Type	Temperature	Duration
Rest at	52 degC	10
Raise by direct heating to	62 degC	5
Rest at	62 degC	20
Raise by direct heating to	67 degC	5
Rest at	67 degC	30
Raise by direct heating to	72 degC	5
Rest at	72 degC	20
Raise by direct heating to	78 degC	5
Rest at	78 degC	15

Recipe Notes

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