

Richard III's Special Bitter

(IPA)

Makes 5 Gallons – Partial Mash Brew – 90-Minute Boil

4 lbs	Briess Sparkling Amber Dried Malt Extract
1 lbs	Carapils/Dextrin Malt
1 lbs	Crystal Malt (40L)
1 lb	Coopers Pale Malt Extract Syrup
1 ½ oz	Centennial Hops (90-Minute Boil)
1 oz	East Kent Golding Hops (15-Minute Boil)
½ oz	Fuggles Hops (15-Minute Boil)
1 oz	Irish Moss
1 tsp	Gypsum
	White Labs P002 English Ale Yeast

Add crystal malt and caristan malt to 1 gallon water at 155° and mash. Remove and sparge grain with 1/2 gallon water at 168°. Add and dissolve extracts in the hot water, then add 1 gallon more and bring the wort to a boil. Add Centennial Hops and gypsum and boil 90 minutes. At 75 minutes into the boil, add Irish moss, Fuggles, and East Kent Golding. At 90 minutes, pull off burner, then remove all hops and chill the wort down to 75° and rack to the fermenting carboy. Pitch yeast and ferment in primary 10 days. Rack to secondary and ferment an additional 2 days. Rack to bottling bucket and add corn sugar. Bottle and cap and age 30 days. Enjoy!

