

<b>Beer Name</b>	JHB Clone (Recipe by Guy H)
<b>Competition</b>	CBA National Competition 2010 Class 2 Best Bitter Winner
<b>Brewer</b>	Martin R
<b>Beer Type</b>	Bitter
<b>Original Gravity</b>	1046
<b>Final Gravity</b>	1012 after 6 days
<b>Brew Length</b>	46.5 litres
<b>Malt Schedule</b>	8 kilos Maris Otter Pale Malt 500 grms Wheat Malt
<b>Other Ingredients</b>	
<b>Hop Schedule</b>	140 grms Challenger (60 mins) 30 grms Mount Hood (15 mins) 30 grms Mount Hood ( at turn off for 20 mins) 11 grms Mount Hood (into secondary for 2 days - 9 days after brewing)
<b>Boil Time</b>	90 mins
<b>Yeast</b>	Nottingham (2 sachets)
<b>EBU Bitterness</b>	
<b>ABV</b>	4.8
<b>Brewers Comments</b>	6 days in primary to 1012, transfer to secondary, chilled to 5C for 5 days with 11 grms of Mount Hood added in muslin bag 2 days before end. Gelatine in for last day. Bottled half and casked the other half. Cask was better than the bottled with fantastic aroma. Bottles reseeded with So4 and 1/3 tsp white