

<b>Beer Name</b>	Winter Gold Bitter
<b>Competition</b>	National Craft Brewing Festival 2006 Overall Winner
<b>Brewer</b>	Ron A
<b>Beer Type</b>	Bitter
<b>Original Gravity</b>	1042
<b>Final Gravity</b>	1010
<b>Brew Length</b>	25 litres
<b>Malt Schedule</b>	4kgs LC Maris Otter 1kg Belgian Pale Malt 0.3kgs Carapils 0.3kgs Flaked Rice 0.3kgs Torrified Wheat
<b>Other Ingredients</b>	
<b>Hop Schedule</b>	<b>90 mins</b> 125gms Cascade (4.4%) 100gms NZ Hallataeur (8.5%)
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	Nottingham
<b>EBU Bitterness</b>	69 (assuming a 20% extraction rate)
<b>ABV</b>	4.2
<b>Brewers Comments</b>	<p>The recipe assumed a mash efficiency of 65%. It was inspired by a recipe (Elena's Elixir) from Janette Edge.</p> <p>The beer was bottled about 9 weeks before the Festival and although the IBU was high, it wasn't astringent</p> <p>This beer won first in its class at the CBA Midlands Tenth Anniversary Festival on 1 April and also the best beer in the competition.</p>