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| <b>Beer Name</b>         | Huckers Union Pale Ale.   |
| <b>Competition</b>       | 2nd place. Joint competition between the "Northern Craft Brewers" and the MCB using British Hops.   |
| <b>Brewer</b>            | Steve H   |
| <b>Beer Type</b>         | Pale Ale  |
| <b>Original Gravity</b>  | 1047  |
| <b>Final Gravity</b>     | 1008  |
| <b>Brew Length</b>       | 60 ltr  |
| <b>Malt Schedule</b>     | Maris Otter 86%, Wheat malt 9.5% and Caragold Malt 4.5%.  |
| <b>Other Ingredients</b> |   |
| <b>Hop Schedule</b>      | 88g Northdown-FWH 7.3%aa<br>22g East Kent Golding-20mins 4.5%aa<br>140g East Kent Golding-Steep for 30mins. 4.5%  |
| <b>Boil Time</b>         | 60 mins.  |
| <b>Yeast</b>             | 22g Nottingham  |
| <b>EBU Bitterness</b>    | 30  |
| <b>ABV</b>               | 5.1%  |
| <b>Brewers Comments</b>  | Would I change anything? Though it came 2nd, If I brewed this again Id leave out the Caragold, this malt is the lightest of Crystal malt and gave it a sweet toffee flavour from start to finish which took the shine off the hops. |