

# WIPER AND TRUE × TOAST

## BREWSHEET BREAD PUDDING

STYLE  
AMBER ALE

DESIRED ABV  
6.0%

FLAVOUR PROFILE  
SWEET VANILLA,  
CINNAMON NOTES, RICH MALTS

### 01 WATER TREATMENT

Treat your brewing liquor to bring out softness and promote mouthfeel. The following table shows our targets for our ideal Bread Pudding water profile.

ALKALINITY CaCO 100.00	SULPHATES SO4 100.00
HARDNESS Ca 100.00	CHLORIDE Cl 250.00

### 03 THE MASH

1. Use a liquor to grist ratio of 2.7 L per kg.
4. Sparge at 78 degrees C
2. Mash at 67 degrees C for one hour, aiming for a mash pH of 5.2.
5. Pre-boil gravity in the copper should be 1050 – 1053
3. Recirculate until Clear.
6. Do not let the last runnings reach below 1008 in gravity

### 05 FERMENTATION

1. Cool to 19 degrees C and transfer to FV, oxygenating as best you can.
2. Pitch rehydrated Safale US-05 according to pack instructions.
3. Ferment out fully, letting the temperature rise up to 21 degrees C but not above.
4. Cool to 15 degrees C and dry hop with Amarillo according to taste.
5. After one day at 15 degrees cool as much as possible to prepare for packaging.
6. Prime with table sugar according to your usual technique.
7. Condition for a few weeks, chill and enjoy.

### 02 FERMENTABLES

WARMINSTER STANDARD PALE 65.0%	BREAD 20.0%
WARMINSTER WHEAT 10.0%	WARMINSTER FLAKED MALTED OATS 2.0%
WARMINSTER PALE RYE 2.0%	CARAMALT 1.0%

Notes: We didn't toast the bread but just threw it in to the mash after the bulk of the grain had gone in and mused it up. We designed the recipe so that any kind of bread should work, whatever is leftover from yesterday.

### 04 THE BOIL

Boil for one hour and use the below additions. End of boil gravity should reach 1057 - 1060.

HOPS & FININGS	$\alpha$	TIME TO END	WEIGHT (GRAMS PER LITRE)	UTILISATION	IBU
MAGNUM	9.9	60.0	0.1	0.226	2.1
LACTOSE		30.0	8.0		
RAISINS AND CURRANTS		15.0	10.0		
PROTOFLOC / IRISH MOSS	0.0	10.0			
MOTUEKA	7.4	10.0	0.4	0.128	3.4
MOTUEKA	7.4	5.0	0.8	0.076	3.7
CINNAMON		5.0	0.1		
MOTUEKA	7.4	0.0	2.4	0.042	6.1
VANILLA PODS		0.0	0.2		
YEAST NUTRIENT	0.0	0.0			
TOTAL WEIGHT OF ADDITIONS (GRAMS)			22	TOTAL IBU	15.4