

Session Bitter - 3.4%

Ordinary Bitter

Author: The Malt Miller

Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.81
Colour : 30 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.028
Original Gravity : 1.036
Final Gravity : 1.010

Fermentables (893 g)

765 g - Extra Pale Maris Otter 3.1 EBC (85.7%)
^ The Malt Miller (UK) MAL-00-040
102 g - Crystal Malt 150 EBC (11.4%)
^ The Malt Miller (UK) MAL-01-008
26 g - Roasted Barley 1300 EBC (2.9%)
^ The Malt Miller (UK) MAL-02-007

Hops (9.8 g)

60 min - 6 g - Boadicea (T90) - 8% (26 IBU)
^ The Malt Miller (UK) HOP-04-007
5 min - 3.8 g - Boadicea (T90) - 8% (3 IBU)
^ The Malt Miller (UK) HOP-04-007

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.75 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.15 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.48 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - White Labs British Ale WLP005

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 2.68 L
Sparge Water : 6.06 L
Boil Time : 60 min
Total Water : 8.74 L



30 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.37
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 3.2 %, IBU = 31, OG = 1.036, FG = 1.011.