

Tribute Best Bitter - 4.1%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.94  
Colour : 8 EBC  
Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.041  
Final Gravity : 1.010

Fermentables (1.02 kg)

867 g - Maris Otter 5.5 EBC (84.9%)  
^ The Malt Miller (UK) MAL-00-038  
128 g - Vienna Malt 7.8 EBC (12.5%)  
26 g - Torrefied Wheat 5 EBC (2.6%)

Hops (27.4 g)

60 min - 8.2 g - Challenger (T90) - 6.1% (26...  
^ The Malt Miller (UK) HOP-04-000  
15 min - 6.4 g - Willamette (Whole) - 5% (8 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C  
20 min - 6.4 g - Styrian Goldings - 5.4% (2 IBU)  
20 min - 6.4 g - Willamette (Whole) - 5% (2 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.62 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.3 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemmand (LalBrew) Nottingham Yeast  
^ The Malt Miller (UK) YEA-02-023

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.06 L  
Sparge Water : 5.8 L  
Boil Time : 60 min  
Total Water : 8.86 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7  
Mash pH: 5.4  
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: OG = 1.044.