

Jennings Brewery - Cocker Hoop (clone) - 4.2%

Best Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.83
Colour : 20 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.042
Final Gravity : 1.010

Fermentables (1.04 kg)

928 g - Pale Ale Malt 5.5 EBC (89.4%)
^ The Malt Miller (UK) MAL-00-042
98 g - Torrified Wheat 3.9 EBC (9.4%)
^ The Malt Miller (UK) MAL-03-006
12 g - Black Malt 1340 EBC (1.2%)
^ The Malt Miller (UK) MAL-02-008

Hops (14.7 g)

60 min - 10.1 g - Challenger (T90) - 6.1% (32...)
^ The Malt Miller (UK) HOP-04-000
10 min - 2.9 g - Celeia (Styrian Goldings) (T...)
^ The Malt Miller (UK) HOP-06-004

Hop Stand

10 min hopstand @ 80 °C
10 min - 1.7 g - Celeia (Styrian Goldings) (T...)
^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.13 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.16 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.49 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 2.82 L
Sparge Water : 5.96 L
Boil Time : 60 min
Total Water : 8.78 L



20 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
18 °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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

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 = 4.2% (bottle), 4.6 % (cask)

Pale 80%
Torrefied Wheat 10% seems high?

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Recipe Notes

Black Malt - smidge
Challenger 45g @ 60
Styrian Golding 12g @ 10
Styrian Golding Hops 7g @ 0
Up the late hops a bit?