

Jennings Brewery - Jennings Bitter (clone) - 3.4%

Ordinary Bitter

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Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.75
Colour : 27 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.035
Final Gravity : 1.009

Fermentables (881 g)

705 g - Maris Otter 5.5 EBC (80%)
^ The Malt Miller (UK) MAL-00-038
88 g - Dark Crystal Malt 240 EBC (10%)
^ The Malt Miller (UK) MAL-01-002
71 g - Amber Malt 50 EBC (8.1%)
^ The Malt Miller (UK) MAL-02-000
17 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004

Hops (10.3 g)

60 min - 5.5 g - Challenger (T90) - 7.2% (22...
^ The Malt Miller (UK) HOP-04-000
10 min - 2.4 g - Fuggles (Whole) - 5% (2 IBU)
^ Worcester Hop Shop (UK)
10 min - 2.4 g - Goldings - 5.6% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.74 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 - 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 : 2.59 L
Sparge Water : 6.12 L
Boil Time : 60 min
Total Water : 8.71 L



27 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 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.27
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 = 3.5 %, IBU = 27, EBC = 36, OG = 1.035.