

Colby Bitter v6 - 4.5%

Best Bitter

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.61
 Colour : 14 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.045
 Final Gravity : 1.011

Fermentables (1.11 kg)

993 g - Maris Otter 5.5 EBC (89.3%)
 ^ The Malt Miller (UK) MAL-00-038
 75 g - Biscuit Malt 45.5 EBC (6.7%)
 22 g - Crystal Light 104 EBC (2%)
 22 g - Crystal Medium 175 EBC (2%)
 ^ The malt Miller (UK) MAL-01-035

Hops (17.9 g)

60 min - 5 g - Fuggles - 4.5% (12 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 60 min - 1.7 g - Northdown (T90) - 7.4% (7 IBU)
 ^ The Malt Miller (UK) HOP-04-005
 10 min - 5.6 g - East Kent Goldings - 5.4% (7...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 5.6 g - Northdown (T90) - 7.4% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-005

Miscellaneous

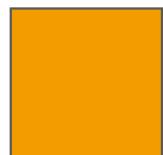
Mash - 2.91 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.36 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 g - Gypsum (CaSO₄)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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



14 EBC

Mash Water : 3.34 L
 Sparge Water : 5.61 L
 Boil Time : 60 min
 Total Water : 8.95 L

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 107 Mg 13 Na 19 Cl 98 SO 200 HCO 17

SO/Cl ratio: 2

Mash pH: 5.2

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 = 4.3%, IBU = 27, OG = 1.042, FG = 1.009.