

Jim Payne Memorial Marston's Pedigree - 5.1%

Strong Bitter

Author: tim-butler from BrewTube / The Malt M...

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.74
Colour : 13 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.048
Final Gravity : 1.009

Fermentables (1.12 kg)

1.007 kg - Maris Otter Pale Ale Malt 5.9 EBC...
^ The Malt Miller (UK) MAL-00-036
101 g - 10 min - Boil - Cane (Beet) Sugar 0 E...
14 g - 30 min - Steep - Pale Chocolate Malt 5...
^ The Malt Miller (UK) MAL-02-011

Hops (17.7 g)

60 min - 7.7 g - East Kent Goldings - 5.4% (2...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
60 min - 3.6 g - Fuggle (Whole) - 5% (9 IBU)
^ Worcester Hop Shop (UK)
10 min - 5 g - East Kent Goldings - 5.4% (5 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Dry Hops

7 days - 1.4 g - East Kent Goldings - 5.4%
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.15 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 - 2.29 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

0.4 pkg - Wilko Gervin English Ale Yeast

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

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

Mash Water : 3.02 L
Sparge Water : 5.83 L
Boil Time : 60 min
Total Water : 8.85 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7
Mash pH: 5.39
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 = 5.17 %, IBU = 32.4, OG = 1.050, FG = 1.011.