

West Yorkshire Best Bitter - 4.2%

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.7
Colour : 18 EBC
Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.042
Total Gravity : 1.044
Final Gravity : 1.012

Fermentables (1.1 kg)

900 g - Maris Otter Malt 6 EBC (81.8%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
75 g - Amber Malt 41 EBC (6.8%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4
75 g - Chateau Crystal 150 EBC (6.8%)
50 g - Wheat Malt 5.5 EBC (4.6%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
16 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (30 g)

60 min - 5 g - Bramling Cross (Whole) - 5% (1...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
30 min - 5 g - Bramling Cross (Whole) - 5% (9...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
15 min - 5 g - Bramling Cross (Whole) - 5% (6...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 15 g - Bramling Cross (Whole)...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

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 - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.31 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1

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

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

Mash Water : 3.3 L
Sparge Water : 5.64 L
Boil Time : 60 min
Total Water : 8.94 L



18 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
20 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 80 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
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:

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Recipe Notes

Target: ABV = 4.1 %, IBU = 29, OG = 1.043, FG = 1.011.