

Sussex Best Bitter (clone) v2 - 4.2%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.84
 Colour : 16 EBC
 Carbonation : 1.6 CO2-vol

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

Fermentables (1.03 kg)

936 g - Maris Otter 5.5 EBC (91%)
 ^ The Malt Miller (UK) MAL-00-038
 53 g - Flaked Maize 3 EBC (5.2%)
 ^ The Malt Miller (UK) MAL-03-004
 40 g - Medium Crystal 240 265 EBC (3.9%)

Hops (20.8 g)

60 min - 6.1 g - Progress - 7.6% (24 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
 15 min - 6.7 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

15 min hopstand @ 80 °C
 15 min - 4 g - East Kent Goldings - 5.4% (1 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 4 g - Fuggle (Whole) - 5% (1 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.39 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.36 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.38 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.81 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.83 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 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 : 3.09 L
 Sparge Water : 5.78 L
 Boil Time : 60 min
 Total Water : 8.87 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °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 58 Mg 11 Na 32 Cl 87 SO 92 HCO 48

SO/Cl ratio: 1.1

Mash pH: 5.38

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: