

# Two Pints and a Packet of Hops (Fuggle and Progress) - 4.2%

## Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.64  
Colour : 13 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.042  
Total Gravity : 1.044  
Final Gravity : 1.012

## Fermentables (1.09 kg)

935 g - Low Colour Maris Otter 3 EBC (86%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-00-073  
52 g - Crystal Medium 175 EBC (4.8%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The malt Miller (UK) MAL-01-035  
50 g - Amber Malt 50 EBC (4.6%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-02-000  
50 g - Wheat Malt 4 EBC (4.6%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-04-004  
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

## Hops (39 g)

60 min - 4 g - Fuggle (Whole) - 5% (10 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 5 g - Fuggle (Whole) - 5% (9 IBU)  
^ Worcester Hop Shop (UK)  
15 min - 5 g - Fuggle (Whole) - 5% (6 IBU)  
^ Worcester Hop Shop (UK)

## Hop Stand

20 min hopstand @ 75 °C  
20 min 75 °C - 15 g - Fuggle (Whole) - 5% (3...  
^ Worcester Hop Shop (UK)

## Dry Hops

4 days - 10 g - Progress - 7.6%  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

## Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.51 g - Gypsum (CaSO4)  
^ Brouwmaatje (NL)  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.26 L  
Sparge Water : 5.66 L  
Boil Time : 60 min  
Total Water : 8.92 L



13 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °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

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: 5.38  
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:

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## Recipe Notes

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

Tweaked the hop bill.

Changed liquid yeast for a dry yeast.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).