

## Simonds Bitter (1880) v2 - 5.8%

### Strong Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 45 (Tinseth)  
BU/GU : 0.76  
Colour : 15 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.057  
Total Gravity : 1.058  
Final Gravity : 1.014

### Fermentables (1.48 kg)

1.245 kg - Maris Otter Malt 6 EBC (84.1%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
235 g - Amber Malt 41 EBC (15.9%)  
^ Lot # 5425000394792  
^ Brouwmaatje (NL) 051.035.4  
20 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (27 g)

90 min - 17 g - Fuggle (Whole) - 5% (41 IBU)  
^ Worcester Hop Shop (UK)  
5 min - 7 g - East Kent Goldings (EKG) - 5% (...)  
^ The Malt Miller (UK) HOP-04-001

### Dry Hops

Day 14 - 3 g - Fuggle (Whole) - 5%  
^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 2.3 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 4.3 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 2.2 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 4.2 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 8.3 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

### Yeast

0.4 pkg - Fermentis SafAle English Ale S-04  
^ Lot # 50857 1349 177  
^ The Malt Miller (UK) YEA-02-024

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.44 L  
Sparge Water : 5.76 L  
Boil Time : 90 min  
Total Water : 10.2 L



15 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Frank's Mono Palier  
72.1 °C - Strike Temp  
66 °C - 60 min - Saccharification rest  
78 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 14 days - Primary  
3 °C - 84 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 81 Mg 15 Na 50 Cl 75 SO 199 HCO 68  
SO/Cl ratio: 2.7  
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:

### Recipe Notes

Homemade Amber Malt: Maris Otter 300 °F/149 °C for 35 minutes.

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## Recipe Notes

For 1 gallon (4.5 lt) O.G. 1.062

2 lbs 10 oz (1190g) Pale Malt

8 oz (226g) Pale Amber Malt

0.75 oz (22g) Fuggles hops

0.16 oz (5g) Golding hops in late boil.

0.1 oz (2 - 3g) Dry hopping

Mash grain for 3 hours\* at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.

Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.

Cool and ferment with a good quality ale yeast.

Mature 3 months.

\* (with modern malts the mash time can be reduced to 60 mins)