

Off Work (20240327) - 3.7%

Ordinary Bitter

Author: Ceejaydubja69@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.89
Colour : 14 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.036
Final Gravity : 1.008

Fermentables (872 g)

790 g - Best (Pale) Ale Malt 5.7 EBC (90.6%)
^ The Malt Miller (GB) MAL-00-042
35 g - Medium Crystal 240 265 EBC (4%)
25 g - 10 min - Boil - Sugar, Table (Sucrose)...
^ Albert Heijn (NL)
22 g - Carapils 4 EBC (2.5%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (14.8 g)

30 min - 5.6 g - Pilgrim - 11.5% (27 IBU)
10 min - 3.6 g - Fuggle (Whole) - 5% (4 IBU)
^ Worchester Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
10 min - 5.6 g - Fuggle (Whole) - 5% (1 IBU)
^ Worchester Hop Shop (UK)

Miscellaneous

Mash - 0.24 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.15 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.11 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.53 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Wyeast Labs British Ale II 1335

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 2.54 L
Sparge Water : 5.25 L
Boil Time : 30 min
Total Water : 7.79 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 113 Mg 16 Na 19 Cl 21 SO 312 HCO 39

SO/Cl ratio: 14.9
Mash pH: 5.17
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 = 3.8%, IBU =30.