

NZ Black Sheepish Ale - 3.7%

Ordinary Bitter

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 1.04
 Colour : 15 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.036
 Final Gravity : 1.008

Fermentables (892 g)

772 g - Pale Malt Maris Otter 5.1 EBC (86.6%)
 70 g - Chateau Wheat Blanc 4.5 EBC (7.9%)
 23 g - Crystal 100 100 EBC (2.6%)
 23 g - Irish Crystal Malt 145 EBC (2.6%)
 4 g - 30 min - Steep - Black Malt (Paul's Mal...)

Hops (14.4 g)

60 min - 4.6 g - Sticklebract - 13.5% (34 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 4.9 g - Fuggie (Whole) - 5% (2 IBU)
 ^ Worcester Hop Shop (UK)
 20 min - 4.9 g - Goldings - 5.6% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.27 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.17 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.96 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.2 pkg - White Labs British Ale WLP005
 0.2 pkg - Munton-Fison Munton's Gold

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

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

Mash Water : 2.66 L
 Sparge Water : 6.07 L
 Boil Time : 60 min
 Total Water : 8.73 L



15 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 113 Mg 16 Na 19 Cl 21 SO 312 HCO 39

SO/Cl ratio: 14.9
 Mash pH: 5.22
 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 = 4.2 %, OG = 1.040.