

Speckled Hen (clone) - 5.9%

Strong Bitter  
Author: The Malt Miller  
  
Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.52  
Colour : 16 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.054  
Final Gravity : 1.009

Fermentables (1.24 kg)  
994 g - Best (Pale) Ale Malt 5.7 EBC (80%)  
^ The Malt Miller (GB) MAL-00-042  
150 g - 15 min - Boil - Corn Sugar (Dextrose)...  
98 g - Crystal Malt 150 EBC (7.9%)  
^ The Malt Miller (UK) MAL-01-008

Hops (11 g)  
60 min - 8 g - Challenger (T90) - 6.1% (26 IBU)  
^ The Malt Miller (UK) HOP-04-000  
10 min - 3 g - Celeia (Styrian Goldings) (T90...  
^ The Malt Miller (UK) HOP-06-004

Miscellaneous  
Mash - 0.7 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.69 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.3 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.55 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

Yeast  
0.4 pkg - Neales Brewing Supplies Classic Eng...  
^ The Malt Miller (UK) YEA-02-021

01 Brouwpunt 5L (90min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.28 L  
Sparge Water : 6.55 L  
Boil Time : 90 min  
Total Water : 9.83 L



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  
75 °C - 10 min - Mash out

Fermentation Profile  
01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
22 °C - 4 days - Diacetyl rest  
20 °C - 14 days - Carbonation  
20 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7  
Mash pH: 5.41  
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 = 5.9 %, IBU = 31.1, OG = 1.054, FG = 1.009.  
  
During the last 15 minutes of the boil decant some of the boiling wort into a jug and dissolve 520g of Dextrose (brewing sugar).

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## Recipe Notes

Pitch 4 grams of yeast.