

Off Work (20240327) - 3.7%

Ordinary Bitter

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.9
Colour : 14 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.036
Final Gravity : 1.008

Fermentables (872 g)

764 g - Best (Pale) Ale Malt 5.7 EBC (87.6%)
^ The Malt Miller (GB) MAL-00-042
35 g - Medium Crystal 240 265 EBC (4%)
26 g - Acidulated Malt 5 EBC (3%)
^ The Malt Miller (UK) MAL-00-011
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 - Fuggie (Whole) - 5% (4 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

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

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

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.