

Sussex Best Bitter (clone) - 4.2%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.7
 Colour : 18 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.07 kg)

970 g - Maris Otter 5.5 EBC (90.5%)
 ^ The Malt Miller (UK) MAL-00-038
 51 g - Flaked Maize 3 EBC (4.8%)
 ^ The Malt Miller (UK) MAL-03-004
 51 g - Medium Crystal 240 265 EBC (4.8%)

Hops (15.9 g)

60 min - 5.7 g - Progress - 7.6% (23 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
 15 min - 5.1 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 5.1 g - East Kent Goldings - 5...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



18 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
 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 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 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: