

Home Ale's Bitter - 4.2%

Best Bitter

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.75
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

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

Fermentables (1.07 kg)

969 g - Finest Maris Otter Pale Ale 5.5 EBC (...
 ^ Get 'er Brewed (NI) GEB2128
 51 g - Flaked Torrified Maize 1.3 EBC (4.8%)
 ^ Get 'er Brewed (NI) GEB2153
 26 g - Extra Dark Crystal Malt 400 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-004
 26 g - Torrified Wheat 4.5 EBC (2.4%)
 ^ Get 'er Brewed (NI) GEB2151

Hops (13.5 g)

60 min - 4.6 g - Target (T90) - 10.5% (25 IBU)
 15 min - 3.8 g - Fuggle (Whole) - 5% (6 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 5.1 g - Celeia (Styrian Goldin...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 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 : 3.14 L
 Sparge Water : 5.74 L
 Boil Time : 60 min
 Total Water : 8.88 L



16 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
 20 °C - 7 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 60 Mg 15 Na 50 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:

Recipe Notes

Target: ABV = 4.2 %, IBU = 35, EBC = 16.5, OG = 1.041, FG = 1.009.

Changed the incomplete water profile.

Home Ale's Bitter

Recipe Notes

Original Water Profile

Ca²⁺
75Mg²⁺
15Na⁺
26Cl⁻
62SO₄²⁻
85HCO₃⁻