

## English Pale/Golden/Bitter - 3.4%

### Ordinary Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.66  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.022  
Original Gravity : 1.032  
Final Gravity : 1.006

### Fermentables (814 g)

449 g - Golden Promise Pale Ale Malt 5 EBC (5...  
^ The Malt Miller (UK) MAL-00-034  
281 g - Pale Whale - Pale Malt 6 EBC (34.5%)  
^ <https://paulsmalt.co.uk/product/pale-whale-...>  
42 g - Amber Malt 50 EBC (5.2%)  
^ The Malt Miller (UK) MAL-02-004  
42 g - CaraWheat 120 EBC (5.2%)  
^ The Malt Miller (UK) MAL-01-001

### Hops (23.7 g)

90 min - 1.3 g - Chinook (T90) - 11.8% (9 IBU)  
^ The Malt Miller (UK) HOP-05-000

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 14 g - Challenger (T90) - 6.1% (7 IBU)  
^ The Malt Miller (UK) HOP-04-000  
20 min - 8.4 g - First Gold (T90) - 7.5% (5 IBU)  
^ The Malt Miller (UK) HOP-04-006

### Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.82 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.26 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.62 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - White Labs California Ale WLP001  
0.3 pkg - Fermentis SafBrew Ale S-33  
^ The Malt Miller (UK) YEA-02-028  
0.3 pkg - Lallemann (LalBrew) London English-...

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 2.44 L  
Sparge Water : 7.12 L  
Boil Time : 90 min  
Total Water : 9.56 L



12 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

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl...](http://www.ah.nl...))  
Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.36

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:

# English Pale/Golden/Bitter

## Recipe Notes

Target: ABV = 3.7 %, IBU = 43, EBC = 13, OG = 1.036, FG = 1.008.  
Yeast: WLP001/ S-33/ Lalbrew London blend.  
US-05 & S-33 would do the same job.