

Young's Special (2006) - 4.2%

Best Bitter

Author: Ron Pattinson

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.49
Colour : 9 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.046
Final Gravity : 1.014

Fermentables (1.15 kg)

1.079 kg - Pale Wheat Malt 3 EBC (93.6%)
^ The Malt Miller (UK) MAL-00-047
74 g - Crystal 20L 52 EBC (6.4%)

Hops (9.5 g)

75 min - 6.1 g - Fuggle (Whole) - 5% (15 IBU)
^ Worcester Hop Shop (UK)
30 min - 3.4 g - Goldings - 5.6% (7 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.67 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.66 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.24 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.61 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs London ESB Ale 1968

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 3.46 L
Sparge Water : 5.98 L
Boil Time : 75 min
Total Water : 9.44 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature
73.9 °C - 10 min - Mash out

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...
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

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:

Recipe Notes

Target: ABV = 4.70%, IBU = 20, EBC = 9.9, OG = 1.045, FG = 1.0095.

Pitch yeast @ 17.8 C.