

Five Points Best Bitter (clone) v2 - 4.5%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.92
 Colour : 19 EBC
 Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Final Gravity : 1.006

Fermentables (996 g)

791 g - Hook Head Irish Pale Malt 5 EBC (79.4%)
 77 g - Munich Malt 24 EBC (7.7%)
 ^ The Malt Miller (UK) MAL-00-027
 51 g - Amber Malt 50 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-02-000
 51 g - Medium Crystal 240 265 EBC (5.1%)
 26 g - Torrified Wheat 3.9 EBC (2.6%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (24.6 g)

60 min - 9.3 g - Fuggle (Whole) - 5% (23 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 6.4 g - Fuggle (Whole) - 5% (9 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 8.9 g - Fuggle (Whole) - 5% (4...
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.75 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.76 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 - WHC Lab WHC Old English Old English

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

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

Mash Water : 2.91 L
 Sparge Water : 5.9 L
 Boil Time : 60 min
 Total Water : 8.81 L



19 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...
 Ca 46 Mg 10 Na 26 Cl 62 SO 85 HCO 42

SO/Cl ratio: 1.4
 Mash pH: 5.4
 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: