

Yorkshire Square Bitter - 5.3%

**Strong Bitter**  
Author: J and K@Brewersfriend.com  
  
Type: All Grain

IBU : 37 (Tinseth)  
BU/GU : 0.73  
Colour : 21 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.033  
Original Gravity : 1.051  
Final Gravity : 1.011

**Fermentables (1.2 kg)**  
1.008 kg - Golden Promise 5.9 EBC (83.9%)  
122 g - Corn Sugar - Dextrose 1 EBC (10.2%)  
72 g - Caramel / Crystal 120L 235 EBC (6%)

**Hops (22.5 g)**  
60 min - 7.3 g - Fuggles - 4.5% (17 IBU)  
45 min - 7.6 g - East Kent Goldings - 5% (18...

**Hop Stand**  
5 min hopstand @ 90.2 °C  
5 min 90.2 °C - 7.6 g - Styrian Goldings - 5....

**Miscellaneous**  
Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.31 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**  
0.4 pkg - White Labs Yorkshire Square Ale Yea...

**01 Brouwpunt 5L (60min) (rev 4)**  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.24 L  
Sparge Water : 5.68 L  
Boil Time : 60 min  
Total Water : 8.92 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
Mash Steps  
71 °C - Strike Temp  
65 °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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67  
  
SO/Cl ratio: 2.7  
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: