

Five Point Best Bitter - 4.3%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.9
 Colour : 14 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.011

Fermentables (1.09 kg)

849 g - Maris Otter 5.5 EBC (77.7%)
 ^ The Malt Miller (UK) MAL-00-038
 91 g - Light Munich Malt 22 EBC (8.3%)
 61 g - Amber Malt 50 EBC (5.6%)
 ^ The Malt Miller (UK) MAL-02-000
 61 g - Extra Light Crystal Malt 100 EBC (5.6%)
 ^ The Malt Miller (UK) MAL-01-031
 31 g - Torrified Wheat 3.9 EBC (2.8%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (27.8 g)

60 min - 10.5 g - Fuggle (Whole) - 5% (25 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 7.2 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 10.1 g - undefined (Whole) - 5...

Miscellaneous

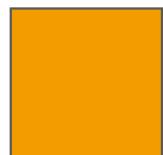
Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Midland

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

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



14 EBC

Mash Water : 3.19 L
 Sparge Water : 5.71 L
 Boil Time : 60 min
 Total Water : 8.9 L

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
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °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 68

SO/Cl ratio: 2

Mash pH: 5.39

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: OG = 1.044.