

Simonds Bitter (1880) - 6.2%

Strong Bitter
Author: Henry & George Simonds
Type: All Grain

IBU : 59 (Tinseth)
BU/GU : 0.96
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.061
Final Gravity : 1.014

Fermentables (1.52 kg)
1.275 kg - Maris Otter 5.1 EBC (84.1%)
242 g - Amber 82.5 EBC (16%)
^ 300 °F / 35 minutes

Hops (33.7 g)
90 min - 24.3 g - Fuggles - 4.5% (56 IBU)
5 min - 6.2 g - Goldings, East Kent - 5.2% (3...

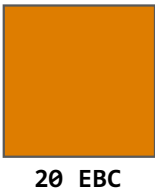
Dry Hops
Day 14 - 3.2 g - Fuggles - 4.5%

Miscellaneous
Mash - 2.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 4.3 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 2.2 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 4.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 8.3 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.6 pkg - White Labs Burton Ale WLP023

01 Brouwpunt 5L (90min) (rev 4)
Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.55 L
Sparge Water : 5.69 L
Boil Time : 90 min
Total Water : 10.24 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Frank's Mono Palier
72.1 °C - Strike Temp
66 °C - 60 min - Saccharification rest
78 °C - 10 min - Mash Out

Fermentation Profile
Ale
20 °C - 14 days - Primary
3 °C - 84 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 199 HCO 68

SO/Cl ratio: 2.7
Mash pH: 5.34
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

Homemade Amber Malt: Maris Otter 300 °F/149 °C for 35 minutes.

Simonds Bitter (1880)
For 1 gallon (4.5 lt) O.G. 1.062
2 lbs 10 oz (1190g) Pale Malt
8 oz (226g) Pale Amber Malt

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Recipe Notes

0.75 oz (22g) Fuggles hops
0.16 oz (5g) Golding hops in late boil.
0.1 oz (2 - 3g) Dry hopping

Mash grain for 3 hours* at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.

Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.

Cool and ferment with a good quality ale yeast.

Mature 3 months.

* (with modern malts the mash time can be reduced to 60 mins)