

Five Pints of Best Fuggles v2 - 4.1%

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.66
 Colour : 15 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Total Gravity : 1.043
 Final Gravity : 1.012

Fermentables (1.09 kg)

935 g - Maris Otter Malt 6 EBC (86.2%)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 50 g - Amber Malt 41 EBC (4.6%)
 ^ Lot # 5425000394792
 ^ Brouwmaatje (NL) 051.035.4
 50 g - Chateau Crystal 150 EBC (4.6%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 50 g - Wheat Malt 5 EBC (4.6%)
 ^ Lot # 5425000394853
 ^ Brouwmaatje (NL) 051.125.3
 16 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (29 g)

60 min - 4 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)
 30 min - 5 g - Fuggle (Whole) - 5% (9 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 5 g - Fuggle (Whole) - 5% (6 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 15 g - Fuggle (Whole) - 5% (3...
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3.26 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Sparge - 5.66 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)
 60 min - Boil - 0.15 g - Lipohop K

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

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

Mash Water : 3.26 L
 Sparge Water : 5.66 L
 Boil Time : 60 min
 Total Water : 8.92 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
 Mash pH: 5.35
 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:

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Recipe Notes

Target: ABV = 4.1 %, IBU = 29, OG = 1.043, FG = 1.011