

Repeat Bitter - 4.2%

Best Bitter

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Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 1.06
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Final Gravity : 1.009

Fermentables (1.02 kg)

622 g - Hook Head Irish Pale Malt 5 EBC (61.3%)
265 g - Pilsner 3.5 EBC (26.1%)
^ The Malt Miller (UK) MAL-00-074
48 g - Irish Crystal Malt 145 EBC 145 EBC (4.7%)
48 g - Torrefied Wheat 5 EBC (4.7%)
32 g - Amber Malt 50 EBC (3.2%)
^ The Malt Miller (UK) MAL-02-000

Hops (15.2 g)

45 min - 5.6 g - Pilgrim (Whole) - 10% (25 IBU)
45 min - 5.6 g - Progress (T90) (Whole) - 6.3...

Hop Stand

20 min hopstand @ 80 °C
20 min - 4 g - Amarillo (T90) - 8.6% (2 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.53 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 - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - White Labs British Ale WLP005
0.2 pkg - Munton-Fison Munton's Gold

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

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

Mash Water : 3.05 L
Sparge Water : 5.8 L
Boil Time : 60 min
Total Water : 8.85 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
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 46 Mg 10 Na 26 Cl 62 SO 85 HCO 42

SO/Cl ratio: 1.4
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:

Recipe Notes

Target: ABV = 4 %, IBU = 40, EBC = 14, OG = 1.041, FG = 1.010.

Fermented with WLP005 & Munton's Gold
The 30g of 60 min hops came from the hop tea I made for my last brew.