

Bonfire Bitter - 5.3%

Strong Bitter

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Type: All Grain

IBU	: 47 (Tinseth)
BU/GU	: 0.85
Colour	: 15 EBC
Carbonation	: 1.8 CO ₂ -vol

Pre-Boil Gravity	: 1.040
Original Gravity	: 1.055
Final Gravity	: 1.015

Fermentables (1.39 kg)

620 g - Chevallier Heritage Malt	6.5 EBC (44.5%)
620 g - Hook Head Irish Pale Malt	5 EBC (44.5%)
76 g - Amber - Aromatic MD	50 EBC (5.5%)
76 g - Amber Malt	80 EBC (5.5%)

Hops (23.8 g)

First Wort 75 - 12.6 g - East Kent Goldings
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS	(5...)
15 min - 5.6 g - East Kent Goldings	- 5.4% (7...)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS	(5...)

Hop Stand

15 min hopstand @ 80 °C	
15 min - 5.6 g - East Kent Goldings	- 5.4% (2...)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS	(5...)

Miscellaneous

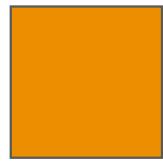
Mash - 0.68 g - Baking Soda (NaHCO ₃)	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.25 g - Calcium Chloride (CaCl ₂)	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.68 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 1.27 g - Epsom Salt (MgSO ₄)	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 2.51 g - Gypsum (CaSO ₄)	
^ 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 - Wyeast Labs Scottish Ale 1728

01 Brouwpunt 5L (75min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 8.21 L
Post-Boil Vol	: 5.96 L



15 EBC

Mash Water	: 4.18 L
Sparge Water	: 5.49 L
Boil Time	: 75 min
Total Water	: 9.67 L

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 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:

Recipe Notes

Target: ABV = 6 %, IBU = 55, OG = 1.055.