

xBmt-20190304 Hop Extract vs Pellets - 3.9%

Best Bitter

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Type: All Grain

IBU : 49 (Tinseth)
BU/GU : 1.13
Colour : 26 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Final Gravity : 1.013

Fermentables (1.21 kg)

664 g - Pale Malt, Maris Otter (Thomas Fawcet...
362 g - Canada Malting Munich 10L 19.7 EBC (30%)
181 g - 30 min - Steep - Crystal Malt - 60L (...)

Hops (5.9 g)

60 min - 5.9 g - CTZ OR Hop Extract - 16% (49...

Miscellaneous

Mash - 2.69 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 2.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0 ml - Imperial Yeast House A01

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

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

Mash Water : 3.08 L
Sparge Water : 5.78 L
Boil Time : 60 min
Total Water : 8.86 L



26 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Temperature Mash, 1 Step, Medium Body
72.9 °C - Strike Temp
66.7 °C - 60 min - Saccharification
75.6 °C - 10 min - Mash Out

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 99 Mg 2 Na 10 Cl 80 SO 143 HCO 17

SO/Cl ratio: 1.8
Mash pH: 5.23
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

Water Profile: Ca 111 | Mg 2 | Na 10 | SO4 143 | Cl 80

<https://brulosophy.com/2019/03/04/bittering-hops-t-90-pellets-vs-hop-extract-exbeeriment-results/>