

## Off Work (20240327) - 3.7%

### Ordinary Bitter

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Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.89  
 Colour : 14 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030  
 Original Gravity : 1.036  
 Final Gravity : 1.008

### Fermentables (872 g)

790 g - Best (Pale) Ale Malt 5.7 EBC (90.6%)  
 ^ The Malt Miller (GB) MAL-00-042  
 35 g - Medium Crystal 240 265 EBC (4%)  
 25 g - 10 min - Boil - Sugar, Table (Sucrose)...  
 ^ Albert Heijn (NL)  
 22 g - Carapils 4 EBC (2.5%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1

### Hops (14.8 g)

30 min - 5.6 g - Pilgrim - 11.5% (27 IBU)  
 10 min - 3.6 g - Fuggle (Whole) - 5% (4 IBU)  
 ^ Worcesters Hop Shop (UK)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.6 g - Fuggle (Whole) - 5% (1 IBU)  
 ^ Worcesters Hop Shop (UK)

### Miscellaneous

Mash - 0.25 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.67 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.67 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.03 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.32 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Wyeast Labs British Ale II 1335

### 01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 6.86 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.54 L  
 Sparge Water : 5.25 L  
 Boil Time : 30 min  
 Total Water : 7.79 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °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 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
 Mash pH: 5.39  
 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 = 3.8%, IBU =30.