

Acorn Brewery - Barnsley Bitter (clone) - 3.4%

Ordinary Bitter

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Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 1.05
 Colour : 23 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.037
 Final Gravity : 1.011

Fermentables (926 g)

870 g - Maris Otter 5.5 EBC (94%)
 ^ The Malt Miller (UK) MAL-00-038
 28 g - 30 min - Steep - Chocolate 600 EBC (3%)
 28 g - Crystal Malt 150 EBC (3%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (14.6 g)

First Wort 70 - 9 g - Challenger (T90) - 6.1%...
 ^ The Malt Miller (UK) HOP-04-000
 10 min - 2.8 g - Challenger (T90) - 6.1% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-000

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2.8 g - Challenger (T90) - 6.1% (1 IBU)
 ^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.226 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.3 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.69 L
 Sparge Water : 6.35 L
 Boil Time : 70 min
 Total Water : 9.04 L



23 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 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 45 Cl 75 SO 150

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: IBU = 35, OG = 1.041, FG = 1.012.