

Marble Beers - Manchester Bitter - 4.3%

Best Bitter

Author: Joe Ince | Craft Beer & Brewing

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.8
Colour : 13 EBC
Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.045
Final Gravity : 1.012

Fermentables (1.13 kg)

473 g - Best Ale Malt 6.5 EBC (41.8%)
473 g - Extra Pale Malt 3.4 EBC (41.8%)
142 g - Caramalt 29.5 EBC (12.6%)
^ The Malt Miller (UK) MAL-01-014
21 g - Light Munich Malt 22 EBC (1.9%)
17 g - Light Crystal 150 170 EBC (1.5%)
6 g - Dark Munich Malt 44 EBC (0.5%)

Hops (22.5 g)

Hop Stand

30 min hopstand @ 85 °C
30 min 85 °C - 7.5 g - CTZ - 16.5% (15 IBU)
30 min 85 °C - 7.5 g - Comet - 9.5% (9 IBU)
30 min 85 °C - 7.5 g - Ekuanot (HBC 366) (Equ...
^ The Malt Miller (UK) HOP-05-019

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.14 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.29 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.03 g - Gypsum (CaSO4)
^ 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 - Fermentis SafAle English Ale S-04
^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 3.4 L
Sparge Water : 5.57 L
Boil Time : 60 min
Total Water : 8.97 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
18 °C - 10 days - Primary
22 °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 60 Mg 5 Na 25 Cl 75 SO 80 HCO 41

SO/Cl ratio: 1.1
Mash pH: 5.37
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 = 4.2 %, IBU = 51, OG = 1.042, FG = 1.010.

<https://beerandbrewing.com/recipe-marble-manchester-bitter/>