

Teasel Best Bitter - 4.7%

Best Bitter

Author: Jon Finch / The Malt Miller

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.61
 Colour : 15 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.012

Fermentables (1.19 kg)

1.005 kg - Best (Pale) Ale Malt 5.7 EBC (84.6%)
 ^ The Malt Miller (GB) MAL-00-042
 103 g - Caramalt 29.5 EBC (8.7%)
 ^ The Malt Miller (UK) MAL-01-014
 52 g - Rolled Oats 2 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-03-009
 22 g - Crystal Malt 150 EBC (1.9%)
 ^ The Malt Miller (UK) MAL-01-008
 6 g - 30 min - Steep - Chocolate Malt 950 EBC...
 ^ The Malt Miller (UK) MAL-02-004

Hops (37.4 g)

60 min - 7.9 g - Fuggle (Whole) - 5% (18 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 5.9 g - Hallertau Blanc - 10.5% (8 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.4 g - Motueka - 7% (1 IBU)
 10 min - 4.4 g - Simcoe - 12.2% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

4 days - 7.4 g - Motueka - 7%
 4 days - 7.4 g - Simcoe - 12.2%
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.53 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 5 min - Boil - 1.5 g - Crushed Black Peppercorns

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 : 3.55 L
 Sparge Water : 5.46 L
 Boil Time : 60 min
 Total Water : 9.01 L



15 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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

SO/Cl ratio: 2
 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:

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Recipe Notes

Target: ABV = 4.9 %, IBU = 42.8, EBC = 18.6, OG = 1.047, FG = 1.012.