

Short & Shoddy | Best Bitter - 4.3%

Best Bitter

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Type: All Grain

IBU : 26 (Tinseth)  
BU/GU : 0.58  
Colour : 13 EBC  
Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.045  
Final Gravity : 1.012

Fermentables (1.11 kg)

1.055 kg - No19 Floor Malted Maris Otter Malt...  
59 g - Carastan 92 EBC (5.3%)

Hops (25.1 g)

30 min - 6.3 g - East Kent Goldings (EKG) - 6...  
5 min - 11.3 g - Northern Brewer - 8.6% (9 IBU)  
1 min - 7.5 g - East Kent Goldings (EKG) - 6....

Miscellaneous

Mash - 1.62 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.1 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 2.09 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Imperial Yeast Pub A09

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

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

Mash Water : 3.34 L  
Sparge Water : 4.71 L  
Boil Time : 30 min  
Total Water : 8.05 L



13 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability  
72.9 °C - Strike Temp  
66.7 °C - 30 min - Temperature

Fermentation Profile

Ale  
20 °C - 10 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 89 Mg 2 Na 8 Cl 55 SO 149 HCO 17

SO/Cl ratio: 2.7  
Mash pH: 5.36  
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

<https://brulosophy.com/2024/11/11/short-shoddy-best-bitter/>