

Short & Shoddy | Best Bitter - 4.3%

Best Bitter  
Author: Martin Keen

Type: All Grain

IBU : 26 (Tinseth)  
BU/GU : 0.58  
Colour : 13 EBC  
Carbonation : 1.6 CO<sub>2</sub>-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 (CaCl<sub>2</sub>) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.1 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 2.09 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004

Yeast  
0.3 pkg - Imperial Yeast Pub A09

01 Brouwput 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

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](http://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:



13 EBC

Recipe Notes

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