

6X (clone) - 5.3%

Strong Bitter

Author: tetsuo / The Malt Miller

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.4
 Colour : 19 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.015

Fermentables (1.35 kg)

1.201 kg - Maris Otter 5.5 EBC (88.8%)
 ^ The Malt Miller (UK) MAL-00-038
 91 g - Crystal Malt 150 EBC (6.7%)
 ^ The Malt Miller (UK) MAL-01-008
 30 g - Biscuit Malt 55 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-00-024
 30 g - Caramunich I 101 EBC (2.2%)

Hops (23.1 g)

60 min - 4.9 g - Fuggles - 4.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 4.1 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 10 g - Fuggles - 4.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 1 min - 4.1 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.56 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

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 4.06 L
 Sparge Water : 5.12 L
 Boil Time : 60 min
 Total Water : 9.18 L



19 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
 Mash pH: 5.4
 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 = 5.12 %, IBU = 22.86, OG = 1.051, FG = 1.012