

Old Hooky Bitter (clone) - 4.5%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.74  
Colour : 26 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.045  
Final Gravity : 1.011

Fermentables (1.13 kg)

990 g - Maris Otter 5.5 EBC (87.4%)  
^ The Malt Miller (UK) MAL-00-038  
80 g - Flaked Maize 3 EBC (7.1%)  
^ The Malt Miller (UK) MAL-03-004  
53 g - Medium Crystal 240 265 EBC (4.7%)  
9 g - 30 min - Steep - Black Malt 1340 EBC (0...  
^ The Malt Miller (UK) MAL-02-008

Hops (22 g)

60 min - 7.3 g - Challenger (T90) - 6.1% (23...  
^ The Malt Miller (UK) HOP-04-000  
15 min - 6.7 g - Fuggles (Whole) - 5% (8 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 80 °C  
20 min - 8 g - Bramling Cross (Whole) - 5% (2...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.08 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.31 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.15 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.16 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

0.4 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.37 L  
Sparge Water : 5.59 L  
Boil Time : 60 min  
Total Water : 8.96 L



26 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 63 Mg 15 Na 26 Cl 75 SO 126 HCO 42

SO/Cl ratio: 1.7  
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 = 4.5%, OG = 1.046.