

Christmas Tree Bitter - 3.8%

Best Bitter

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.74
 Colour : 32 EBC
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.041
 Final Gravity : 1.012

Fermentables (1.1 kg)

963 g - Pale Malt 2-Row 5.9 EBC (87.6%)
 53 g - Chateau Biscuit 45 EBC (4.8%)
 ^ Lot # 5425000394839 (24.11.2022)
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1
 40 g - Red Crystal Malt 400 EBC (3.6%)
 27 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004
 16 g - Extra Light Crystal Malt 100 EBC (1.5%)
 ^ The Malt Miller (UK) MAL-01-031

Hops (26 g)

60 min - 4.7 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 30 min - 4 g - East Kent Goldings - 5.4% (9 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 10 min - 4 g - East Kent Goldings - 5.4% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 13.3 g - East Kent Goldings -...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 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

0.3 pkg - CrossMyLoof Four

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



32 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 15 min - Sparge

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: 5.39
 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 = 4.52 %, IBU = 29.48, EBC = 27.74, OG = 1.046, FG = 1.012, Mash pH = 5.26