

Sussex Bitter (clone) v3 - 3.7%

Ordinary Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.87
 Colour : 15 EBC
 Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.038
 Final Gravity : 1.010

Fermentables (940 g)

854 g - Hook Head Irish Pale Malt 5 EBC (90.9%)
 49 g - Flaked Maize 3 EBC (5.2%)
 ^ The Malt Miller (UK) MAL-03-004
 37 g - Medium Crystal 240 265 EBC (3.9%)

Hops (17.8 g)

60 min - 5.6 g - Progress - 7.6% (23 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
 15 min - 6.1 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

15 min hopstand @ 80 °C
 15 min - 6.1 g - East Kent Goldings - 5.4% (2...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 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 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 : 2.82 L
 Sparge Water : 5.96 L
 Boil Time : 60 min
 Total Water : 8.78 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °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 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
 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: