

T.D.Ridley & Sons ESX Best - 4.7%

Historical Beer

Author: Tinbeerwah

Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.71
Colour : 21 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.15 kg)

917 g - Pipkin pale malt 3.9 EBC (79.5%)
107 g - Invert Sugar #3 70 EBC (9.3%)
103 g - Torrefied Wheat 5 EBC (8.9%)
24 g - Dark Crystal 400 450 EBC (2.1%)
2 g - Chocolate Malt 985 EBC (0.2%)

Hops (14 g)

60 min - 2.3 g - East Kent Goldings (EKG) - 5...
60 min - 2.3 g - Fuggle - 4.2% (5 IBU)
60 min - 2.3 g - Styrian Goldings - 5.4% (7 IBU)
60 min - 2.3 g - Styrian Goldings - 5.4% (7 IBU)
30 min - 2.4 g - East Kent Goldings (EKG) - 5...
30 min - 2.4 g - Fuggle - 4.2% (4 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - British Real Ale

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

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

Mash Water : 3.14 L
Sparge Water : 5.74 L
Boil Time : 60 min
Total Water : 8.88 L



21 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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:

Recipe Notes

T.D.Ridley & Sons ESX Best - Essex Best Bitter -