

Pilgrim's Progress v2 - 4.9%

**Strong Bitter**  
Author: Pinto@homebrewinguk.com  
  
Type: All Grain

IBU : 57 (Tinseth)  
BU/GU : 1.15  
Colour : 22 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.050  
Final Gravity : 1.013

**Fermentables (1.27 kg)**  
954 g - Propino Pale Ale Malt (Spring) 6.3 EB...  
127 g - Munich Malt 24 EBC (10%)  
^ The Malt Miller (UK) MAL-00-027  
64 g - Extra Light Crystal 100 110 EBC (5%)  
64 g - Flaked Oats 2 EBC (5%)  
^ Brouwmaatje (NL) BM/BL.051.163.4/1  
64 g - Special B 210 EBC (5%)  
^ Brouwmaatje (NL) BM-BL.051.050.3

**Hops (39.2 g)**  
60 min - 5.6 g - Pilgrim - 9.3% (26 IBU)  
15 min - 5.6 g - Pilgrim - 9.3% (14 IBU)  
15 min - 5.6 g - Progress (T90) - 6.8% (10 IBU)

**Hop Stand**  
10 min hopstand @ 80 °C  
10 min - 11.2 g - Pilgrim - 9.3% (4 IBU)  
10 min - 11.2 g - Progress (T90) - 6.8% (3 IBU)

**Miscellaneous**  
Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.2 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.54 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**  
0.4 pkg - Wilko Gervin English Ale Yeast

**01 Brouwpunt 5L (60min) (rev 4)**  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.82 L  
Sparge Water : 5.28 L  
Boil Time : 60 min  
Total Water : 9.1 L

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

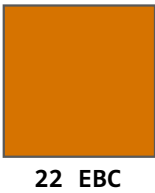
**Fermentation Profile**  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

**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: 5.37  
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 = 4.91 %, IBU = 38.5, EBC = 25.6, OG = 1.050, FG = 1.013.