

Five Point Best Bitter (clone) - 4.5%

Best Bitter

Author: CheshireCat@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.76
Colour : 17 EBC
Carbonation : 1.8 CO2-vol

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

Fermentables (1.12 kg)

958 g - Pale Ale Malt 6.3 EBC (85.8%)
53 g - Biscuit 50 EBC (4.7%)
^ Brouwmaatje (NL) 051.098.2/1
53 g - Light Crystal 150 170 EBC (4.7%)
53 g - Wheat Malt 4.1 EBC (4.7%)

Hops (24.5 g)

60 min - 9.2 g - Fuggle (Whole) - 5% (22 IBU)
^ Worcester Hop Shop (UK)
15 min - 5.1 g - Fuggle (Whole) - 5% (7 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
20 min 85 °C - 10.2 g - Fuggle (Whole) - 5% (...
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.17 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 4.05 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

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 : 3.35 L
Sparge Water : 5.6 L
Boil Time : 60 min
Total Water : 8.95 L



17 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 113 Mg 16 Na 19 Cl 21 SO 312 HCO 39

SO/Cl ratio: 14.8
Mash pH: 5.24
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: