

Wriggly Belter v1 - 5.4%

Strong Bitter
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Type: All Grain

IBU : 42 (Tinseth)
BU/GU : 0.76
Colour : 37 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Total Gravity : 1.055
Final Gravity : 1.014

Fermentables (1.39 kg)
1.024 kg - Maris Otter Malt 5.9 EBC (73.8%)
125 g - Torrified Wheat 3.9 EBC (9%)
^ The Malt Miller (UK) MAL-03-006
83 g - Crystal Malt 150 EBC (6%)
^ The Malt Miller (UK) MAL-01-008
69 g - Pale Chocolate Malt 525 EBC (5%)
^ The Malt Miller (UK) MAL-02-011
55 g - Primary - Brown Sugar, Dark 98.5 EBC (4%)
28 g - Primary - Black Treacle 197 EBC (2%)
^ Tjin's Toko, Eerste van der Helstraat 64, 1...
4 g - 30 min - Steep - Roasted Barley 1300 EB...
^ The Malt Miller (UK) MAL-02-007

Hops (21.3 g)
60 min - 8.9 g - Brewer's Gold (T90) - 5.2% (...
^ The Malt Miller (UK) HOP-06-011
60 min - 6.1 g - Willamette (T90) - 5.3% (16...
^ The Malt Miller (UK) HOP-05-015
5 min - 6.3 g - Willamette (T90) - 5.3% (3 IBU)
^ The Malt Miller (UK) HOP-05-015

Miscellaneous
Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.1 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.31 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.14 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.14 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.6 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 3.53 L
Sparge Water : 5.48 L
Boil Time : 60 min
Total Water : 9.01 L



37 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (90 min)
72.1 °C - Strike Temp
66 °C - 90 min - Temperature
70 °C - 15 min - Dunk Sparge

Fermentation Profile
Ale
20 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 62 Mg 14 Na 26 Cl 75 SO 124 HCO 41

SO/Cl ratio: 1.7
Mash pH: 5.36
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 = 5.5 %, IBU = 42, EBC = 73, OG = 1.055, FG = 1.014.