

Vera Bitter - 4.7%

Strong Bitter
Author: NorthernBrewster@homebrewinguk.com

Type: All Grain

IBU : 37 (Tinseth)
BU/GU : 0.74
Colour : 22 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.049
Final Gravity : 1.013

Fermentables (1.22 kg)
1.075 kg - Maris Otter 5.5 EBC (88%)
^ The Malt Miller (UK) MAL-00-038
116 g - Crystal Malt 150 EBC (9.5%)
^ The Malt Miller (UK) MAL-01-008
24 g - Carapils 4 EBC (2%)
^ The Malt Miller (UK) MAL-01-016
6 g - Black Malt 1340 EBC (0.5%)
^ The Malt Miller (UK) MAL-02-008

Hops (20.6 g)
60 min - 6.6 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001
60 min - 6.6 g - Fuggles - 4.5% (15 IBU)
^ The Malt Miller (UK) HOP-04-002
10 min - 3.7 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001
10 min - 3.7 g - Fuggles - 4.5% (3 IBU)
^ The Malt Miller (UK) HOP-04-002

Miscellaneous
Mash - 0.64 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 - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.35 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast
0.3 pkg - Fermentis SafAle English Ale S-04
^ Lot # 50857 1349 177
^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.66 L
Sparge Water : 5.39 L
Boil Time : 60 min
Total Water : 9.05 L



22 EBC

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
Ale
20 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
Mash pH: 5.4
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:

Vera Bitter

Recipe Notes

Target: ABV = 5.14 %, IBU = 38.7, EBC = ..., OG = 1.049, FG = 1.010.