

Kew Brewery – Botanic (clone) - 4.2%

Best Bitter

Author: The Malt Miller

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.51
Colour : 14 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.041
Final Gravity : 1.009

Fermentables (1.03 kg)

926 g - Extra Pale Maris Otter 3.1 EBC (90.4%)
^ The Malt Miller (UK) MAL-00-040
31 g - Caramalt 29.5 EBC (3%)
^ The Malt Miller (UK) MAL-01-014
31 g - Crystal Malt 150 EBC (3%)
^ The Malt Miller (UK) MAL-01-008
31 g - Pale Crystal Malt 60 EBC (3%)
^ The Malt Miller (UK) MAL-01-019
6 g - 30 min - Steep - Chocolate Malt 950 EBC...
^ The Malt Miller (UK) MAL-02-004

Hops (58.2 g)

First Wort 60 - 2.4 g - Challenger (T90) - 6....
^ The Malt Miller (UK) HOP-04-000
5 min - 3.4 g - Cascade (T90) - 7.5% (4 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
5 min - 3.4 g - First Gold (T90) - 7.5% (4 IBU)
^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
10 min - 9.8 g - Cascade (T90) - 7.5% (3 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
10 min - 7 g - First Gold (T90) - 7.5% (2 IBU)
^ The Malt Miller (UK) HOP-04-006

Dry Hops

4 days - 32.2 g - Cascade (T90) - 7.5%
^ Brouwmaatje (NL) BM-BL.053.148.3/100

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 - 2.3 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
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

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

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

Mash Water : 3.06 L
Sparge Water : 5.8 L
Boil Time : 60 min
Total Water : 8.86 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
75 °C - 10 min - Mash out

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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

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:

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Recipe Notes

Target: ABV = 3.8 %, IBU = 30, OG = 1.041, FG = 1.011.

Juniper Berries (soaked in vodka) during Dry Hop/post fermentation.

Pitch 3 grams of yeast.