

Wye Valley - Bitter - 4.2%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.88
 Colour : 20 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Final Gravity : 1.010

Fermentables (1.04 kg)

957 g - Finest Maris Otter Pale Ale 5.5 EBC (...
 ^ Get 'er Brewed (NI) GEB2128
 53 g - Medium Crystal 240 265 EBC (5.1%)
 27 g - Extra Light Crystal Malt 100 EBC (2.6%)
 ^ The Malt Miller (UK) MAL-01-031

Hops (15.6 g)

60 min - 6.5 g - Target (T90) - 7.5% (26 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 15 min - 5.3 g - Styrian Goldings - 5.4% (9 IBU)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 3.8 g - East Kent Goldings - 5...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.09 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.14 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.15 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 : 3.11 L
 Sparge Water : 5.77 L
 Boil Time : 60 min
 Total Water : 8.88 L



20 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

00 Ale
 20 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 63 Mg 15 Na 26 Cl 75 SO 126

SO/Cl ratio: 1.7

Mash pH: 5.38

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 = 4.2 %, IBU = 37, EBC = 19.7, OG = 1.041, FG = 1.009, BHE = 75 %, BU/GU = 0.90.

Water Profile

Ca2+ 100
 Mg2+ 15
 Na+ 26
 Cl- 75

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Recipe Notes

S042- 126