

Harvey's - Sussex Bitter (clone) - 4.5%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.71
Colour : 15 EBC
Carbonation : 2.4 CO2-vol

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

Fermentables (1.12 kg)

1.011 kg - Planet Pale Ale Malt 6.3 EBC (90.5%)
53 g - Chateau Crystal 150 EBC (4.7%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1
53 g - Flaked Maize 3 EBC (4.7%)
^ Lot # 211407666045
^ Brouwmaatje (NL) BM-BL.051.158.4/1

Hops (17 g)

60 min - 5.5 g - Progress - 7.6% (21 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
15 min - 6.4 g - Bramling Cross (Whole) - 5%...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
20 min - 5.1 g - East Kent Goldings - 5.4% (2...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

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 - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 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



15 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
75 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 14 days - Primary
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

SO/Cl ratio: 2
Mash pH: 5.39
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: OG = 1.045, BHE = 75%