

## Five Point Best Bitter - 4.3%

### Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 40 (Tinseth)  
 BU/GU : 0.9  
 Colour : 14 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.011

### Fermentables (1.09 kg)

849 g - Maris Otter 5.5 EBC (77.7%)  
 ^ The Malt Miller (UK) MAL-00-038  
 91 g - Light Munich Malt 22 EBC (8.3%)  
 61 g - Amber Malt 50 EBC (5.6%)  
 ^ The Malt Miller (UK) MAL-02-000  
 61 g - Extra Light Crystal Malt 100 EBC (5.6%)  
 ^ The Malt Miller (UK) MAL-01-031  
 31 g - Torrified Wheat 3.9 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-03-006

### Hops (27.8 g)

60 min - 10.5 g - Fuggle (Whole) - 5% (25 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 7.2 g - Fuggle (Whole) - 5% (10 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

20 min hopstand @ 85 °C  
 20 min 85 °C - 10.1 g - undefined (Whole) - 5...

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 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 - 1.51 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### 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 : 3.19 L  
 Sparge Water : 5.71 L  
 Boil Time : 60 min  
 Total Water : 8.9 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 20 °C - 10 days - Primary  
 22 °C - 4 days - Diacetyl rest  
 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 68

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 = 1.044.