

Goats Water Bitter - 4.7%

Strong Bitter

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.56
Colour : 23 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.050
Final Gravity : 1.014

Fermentables (1.32 kg)

1.148 kg - Maris Otter Malt 6 EBC (87.2%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
128 g - Torrified Wheat 3.8 EBC (9.7%)
^ Van Der Kooij Jubbega (NL) 264222
26 g - Crystal Malt 175 EBC (2%)
^ Brouwstore (NL)
15 g - Black (Patent) Malt 985 EBC (1.1%)

Hops (11.2 g)

60 min - 6.9 g - Challenger (T90) - 6.1% (21...
^ The Malt Miller (UK) HOP-04-000
15 min - 4.3 g - Target (T90) - 7.5% (8 IBU)
^ The Malt Miller (UK) HOP-04-003

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.55 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Mangrove Jack's Empire Ale Yeast M15
^ Brouwstore (NL)

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

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

Mash Water : 3.95 L
Sparge Water : 5.19 L
Boil Time : 60 min
Total Water : 9.14 L



23 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
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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 68

SO/Cl ratio: 2
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: