

## Talisman Bitter - 3.9%

### Ordinary Bitter

Author: mark24 | The Malt Miller

Type: All Grain

IBU : 37 (Tinseth)  
 BU/GU : 0.98  
 Colour : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029  
 Original Gravity : 1.038  
 Final Gravity : 1.008

### Fermentables (1.05 kg)

928 g - Plumage Archer Heritage Malt 4 EBC (8...  
 73 g - Carapils 4 EBC (7%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 49 g - 30 min - Steep - Extra Dark Crystal Ma...  
 ^ The Malt Miller (UK) MAL-01-004

### Hops (24.8 g)

40 min - 5.8 g - Progress - 7.6% (21 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)  
 40 min - 4.7 g - East Kent Goldings - 5.4% (1...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 7 min - 4.7 g - Styrian Golding (Savinja Gold...  
 ^ The Malt Miller (UK) HOP-02-013  
 2 min - 4.7 g - Styrian Golding (Savinja Gold...  
 ^ The Malt Miller (UK) HOP-02-013

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 4.9 g - Styrian Golding (Savinja Gol...  
 ^ The Malt Miller (UK) HOP-02-013

### Miscellaneous

Mash - 0.11 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.1 g - Chalk (CaCO3)  
 ^ The Malt Miller (UK) CHE-03-027  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 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 - Fermentis Safale American US-05  
 ^ Brouwmaatje (NL) BM-BV.40719

### 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 L  
 Sparge Water : 5.84 L  
 Boil Time : 60 min  
 Total Water : 8.84 L



18 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature  
 76 °C - 10 min - Mash out

### Fermentation Profile

Fermentis US-05 (Medium)  
 20 °C - 10 days - Primary  
 24 °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 59 Mg 15 Na 40 Cl 75 SO 150 HCO 40

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:

# Talisman Bitter

## Recipe Notes

Target: ABV = 3.8 %, IBU = 29, OG = 1.041, FG = 1.012.

<https://www.themaltmiller.co.uk/product/talisman-bitter/>