

**xBmt-20200302 Immediate Burst Carb - 4.5%**

**Best Bitter**  
Author: Jake Huolihan  
  
Type: All Grain

IBU : 44 (Tinseth)  
BU/GU : 0.97  
Colour : 13 EBC  
Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.012

**Fermentables (1.23 kg)**  
1.172 kg - Genie Pale Malt 5.9 EBC (95.2%)  
59 g - Caramel/Crystal Malt - 40L 79 EBC (4.8%)

**Hops (19.8 g)**  
60 min - 3.6 g - Hallertau Magnum - 14% (26 IBU)  
30 min - 8.1 g - East Kent Goldings (EKG) - 5...  
5 min - 8.1 g - East Kent Goldings (EKG) - 5%...

**Miscellaneous**  
Mash - 1.8 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 2.36 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**Yeast**  
0.2 pkg - Imperial Yeast House A01

**01 Brouwpunt 5L (60min) (rev 4)**  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.69 L  
Sparge Water : 5.37 L  
Boil Time : 60 min  
Total Water : 9.06 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
152 No Sparge  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Mash Step

**Fermentation Profile**  
Imported  
19.4 °C - 10 days - Primary  
18.3 °C - 10 days - Secondary  
18.3 °C - 7 days - Conditioning

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 89 Mg 2 Na 8 Cl 55 SO 149 HCO 17  
  
SO/Cl ratio: 2.7  
Mash pH: 5.37  
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**

Water Profile: Ca 91 | Mg 0 | Na 8 | SO4 149 | Cl 55  
<http://brulosophy.com/2020/03/02/force-carbonation-set-and-forget-vs-immediate-burst-carbonation-exbeeriment-results/>