

Sharp's - Sea Fury (clone) - 4.7%

Strong Bitter
Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.69
Colour : 20 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.012

Fermentables (1.19 kg)
1.059 kg - Maris Otter 5.5 EBC (88.8%)
^ The Malt Miller (UK) MAL-00-038
53 g - Special B 210 EBC (4.5%)
^ Brouwmaatje (NL) BM-BL.051.050.3
53 g - Torrefied Wheat 5 EBC (4.5%)
27 g - Extra Dark Crystal Malt 400 EBC (2.3%)
^ The Malt Miller (UK) MAL-01-004

Hops (20.8 g)
60 min - 8 g - First Gold (T90) - 5.4% (22 IBU)
15 min - 6.4 g - Bramling Cross (Whole) - 5%...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Hop Stand
15 min hopstand @ 85 °C
15 min 85 °C - 6.4 g - Bramling Cross (Whole)...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Miscellaneous
Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.53 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 : 3.58 L
Sparge Water : 5.44 L
Boil Time : 60 min
Total Water : 9.02 L



20 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

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 67

SO/Cl ratio: 2
Mash pH: 5.38
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: ABV = 5 %, IBU = 33.