

## Bonfire Bitter - 5.3%

### Strong Bitter

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Type: All Grain

IBU : 47 (Tinseth)  
BU/GU : 0.85  
Colour : 15 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.040  
Original Gravity : 1.055  
Final Gravity : 1.015

### Fermentables (1.39 kg)

620 g - Chevallier Heritage Malt 6.5 EBC (44.5%)  
620 g - Hook Head Irish Pale Malt 5 EBC (44.5%)  
76 g - Amber - Aromatic MD 50 EBC (5.5%)  
76 g - Amber Malt 80 EBC (5.5%)

### Hops (23.8 g)

First Wort 75 - 12.6 g - East Kent Goldings - ...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
15 min - 5.6 g - East Kent Goldings - 5.4% (7...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 5.6 g - East Kent Goldings - 5.4% (2...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.68 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.27 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.51 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 - Wyeast Labs Scottish Ale 1728

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.21 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.18 L  
Sparge Water : 5.49 L  
Boil Time : 75 min  
Total Water : 9.67 L



15 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](http://www.ah.nl)...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
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 = 6 %, IBU = 55, OG = 1.055.