

Sussex for AA - 4.1%

Best Bitter

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Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.84  
Colour : 13 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.041  
Final Gravity : 1.010

Fermentables (1.02 kg)

931 g - Pale Ale Malt 5.5 EBC (90.9%)  
^ The Malt Miller (UK) MAL-00-042  
53 g - Flaked Torrified Maize 1.3 EBC (5.2%)  
^ Get 'er Brewed (NI) GEB2153  
40 g - Dark Crystal Malt 240 EBC (3.9%)  
^ The Malt Miller (UK) MAL-01-002

Hops (19.6 g)

60 min - 5.9 g - Progress - 7.6% (24 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)  
15 min - 6.1 g - Bramling Cross (Whole) - 5%...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

Hop Stand

15 min hopstand @ 85 °C  
15 min 85 °C - 3.8 g - East Kent Goldings - 5...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
15 min 85 °C - 3.8 g - Fuggle (Whole) - 5% (1...  
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.39 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.35 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.38 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.81 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.83 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Fermentis SafBrew Ale S-33  
^ Brouwpunt (NL)  
0.2 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 : 3.07 L  
Sparge Water : 5.79 L  
Boil Time : 60 min  
Total Water : 8.86 L



13 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  
20 °C - 7 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 58 Mg 11 Na 32 Cl 87 SO 92 HCO 48

SO/Cl ratio: 1.1  
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:

# Sussex for AA

## Recipe Notes

Target: ABV = 4.3 %, IBU = 40, EBC = 16.5, OG = 1.042, FG = 1.009, BU/GU = 0.95.