

## Blackberry Bitter English Pale Ale - 4.5%

### Classic English-Style Pale Ale

Author: Josh Weikert | Craft Beer & Brewing

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.6  
Colour : 15 EBC  
Carbonation : 2.4 CO2-vol

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

### Fermentables (1.2 kg)

1.064 kg - Maris Otter Malt 6 EBC (88.8%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
67 g - Extra Light Crystal Malt 100 EBC (5.6%)  
^ The Malt Miller (UK) MAL-01-031  
67 g - Victory Malt 49.5 EBC (5.6%)

### Hops (24.9 g)

60 min - 8.3 g - Bramling Cross (Whole) - 5%...  
^ Home grown by The Thirsty Otter  
10 min - 8.3 g - Bramling Cross (Whole) - 5%...  
^ Home grown by The Thirsty Otter  
2 min - 8.3 g - Bramling Cross (Whole) - 5% (...  
^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.1 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.04 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.58 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.58 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.59 L  
Sparge Water : 5.44 L  
Boil Time : 60 min  
Total Water : 9.03 L



15 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °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 21 Mg 8 Na 6 Cl 10 SO 65 HCO 20

SO/Cl ratio: 6.5  
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

Target: ABV = 4.4 %, IBU = 33, OG = 1.044, FG = 1.011.

<https://beerandbrewing.com/amp/blackberry-bitter-english-pale-ale-recipe>