

Five Points - Best (clone) - 3.9%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.9
Colour : 16 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.040
Final Gravity : 1.010

Fermentables (981 g)

855 g - Maris Otter 5.5 EBC (87.2%)
^ The Malt Miller (UK) MAL-00-038
49 g - Biscuit Malt 45.5 EBC (5%)
49 g - Extra Light Crystal Malt 100 EBC (5%)
^ The Malt Miller (UK) MAL-01-031
24 g - Torrefied Wheat 5 EBC (2.5%)
4 g - Black Malt 1340 EBC (0.4%)
^ The Malt Miller (UK) MAL-02-008

Hops (27.4 g)

45 min - 9.5 g - Fuggles - 4.5% (22 IBU)
^ The Malt Miller (UK) HOP-04-002
15 min - 5.7 g - Fuggles - 4.5% (8 IBU)
^ The Malt Miller (UK) HOP-04-002

Hop Stand

20 min hopstand @ 85 °C
20 min 85 °C - 12.2 g - Fuggles - 4.5% (6 IBU)
^ The Malt Miller (UK) HOP-04-002

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.75 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.16 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.5 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

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 : 2.94 L
Sparge Water : 5.88 L
Boil Time : 60 min
Total Water : 8.82 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.4
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: OG = 1.042, BHE = 75%.