

Best Bitter (20230623) - 4.1%

Best Bitter

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Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.71
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.014

Fermentables (1.11 kg)

977 g - Maris Otter Pale Ale Malt 5.9 EBC (87...
 ^ Brouwstore (NL)
 73 g - Extra Light Crystal Malt 100 EBC (6.6%)
 ^ The Malt Miller (UK) MAL-01-031
 61 g - Amber Malt 50 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-02-000

Hops (23.3 g)

60 min - 6.4 g - Challenger (T90) - 6.1% (20...
 ^ The Malt Miller (UK) HOP-04-000
 10 min - 4.9 g - Fuggle (Whole) - 5% (5 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 4 g - East Kent Goldings - 5.4% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 77 °C
 20 min 77 °C - 4 g - East Kent Goldings - 5.4...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 20 min 77 °C - 4 g - Fuggle (Whole) - 5% (1 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 2.91 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.36 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.2 pkg - White Labs English Ale WLP002

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

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

Mash Water : 3.33 L
 Sparge Water : 5.62 L
 Boil Time : 60 min
 Total Water : 8.95 L



16 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 - 4 days - Primary
 19 °C - 1 days - Primary
 20 °C - 9 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 107 Mg 13 Na 19 Cl 98 SO 200

SO/Cl ratio: 2

Mash pH: 5.19

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 = 4.1%, IBU = 36, EBC = 20, OG = 1.046, FG = 1.014.

Water Profile

Ca: 111 Mg: 13 Na: 19 Cl: 98 SO4: 200 HCO3: 17