

Pilgrims Progress Bitter - 4.2%

Best Bitter

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Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.93
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.042
Final Gravity : 1.010

Fermentables (1.07 kg)

937 g - Best (Pale) Ale Malt 5.7 EBC (87.8%)
^ The Malt Miller (GB) MAL-00-042
56 g - Naked Oat Malt 5 EBC (5.3%)
^ Get 'er Brewed (NI) GEB2150
37 g - Light Crystal 150 170 EBC (3.5%)
37 g - Medium Crystal 240 265 EBC (3.5%)

Hops (14.5 g)

60 min - 3.3 g - Pilgrim - 11.5% (20 IBU)
10 min - 5.6 g - Pilgrim - 11.5% (12 IBU)
10 min - 5.6 g - Progress - 7.6% (8 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 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

0.4 pkg - Wyeast Labs British Ale II 1335

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

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

Mash Water : 3.2 L
Sparge Water : 5.7 L
Boil Time : 60 min
Total Water : 8.9 L



20 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
19 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 68

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: ABV = 4.3 %, IBU = 32, OG = 1.042, FG = 1.010.