

## Five Points Brewing - Best Fuggles (clone) v2 - 4.3%

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)  
 Colour : 15 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.032  
 Post-Boil Gravity : 1.042  
 Original Gravity : 1.044  
 Final Gravity : 1.011

Fermentables (1.09 kg)

935 g - Low Colour Maris Otter 3 EBC (86%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-073  
 52 g - Crystal Medium 175 EBC (4.8%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The malt Miller (UK) MAL-01-035  
 50 g - Amber Malt 50 EBC (4.6%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-02-000  
 50 g - Wheat Malt 4 EBC (4.6%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-04-004  
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (29 g)

60 min - 4 g - Fuggle (Whole) - 5% (10 IBU)  
 ^ Worcester Hop Shop (UK)  
 30 min - 5 g - Fuggle (Whole) - 5% (10 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 5 g - Fuggle (Whole) - 5% (7 IBU)  
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 15 g - Fuggle (Whole) - 5% (3.3%)

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 1.02 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steine bottle (s...)  
 ^ Brouwstore (NL) 017.500.0

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

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

Mash Water : 3.26 L  
 Sparge Water : 5.66 L

Boil Time : 60 min  
 Total Water : 8.92 L

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

Alc  
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 40 Mg 15 Na 68 Cl 92 SO 69

SO/Cl ratio: 0.8  
 Mash pH 5.42  
 Sparge pH 6

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



15 EBC

# Five Points Brewing - Best Fuggles...

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Target: ABV = 4.1 % IBU = 29, OG = 1.043, FG = 1.011

Tweaked the hop bill.

Changed liquid yeast for a dry yeast.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).