

## 22 Fuller's Brewery - London Pride (clone) - 4.3%

### Best Bitter

Author: My Plonk Beer

Type: All Grain

IBU : 31 (Tinseth)  
Color : 23 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.029  
Original Gravity : 1.044  
Final Gravity : 1.011

### Fermentables (1.09 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (91.7%)  
80 g - Crystal Malt 150 EBC (7.3%)  
10 g - Chocolate Malt 950 EBC (0.9%)

### Hops (14.8 g)

30 min - 2.3 g - Northern Brewer (T90) - 7.8%...  
30 min - 2.3 g - Target (T90) - 7.5% (7 IBU)  
30 min - 2 g - Challenger (T90) - 7.2% (6 IBU)  
10 min - 3 g - Northern Brewer (T90) - 7.8% (...  
10 min - 2.6 g - Challenger (T90) - 7.2% (4 IBU)  
10 min - 2.6 g - East Kent Goldings (EKG) - 5...

### Miscellaneous

Mash - 0.47 ml - Calcium Chloride (CaCl2) 33...  
Mash - 0.1 g - Epsom Salt (MgSO4)  
Mash - 0.8 ml - Lactic Acid 80% 80%  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 0.058 g - Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04

### 01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3.27 L  
Sparge Water: 4 L  
Boil Time : 60 min  
HLT Water : 4 L  
Top-Up Water: 3.06 L  
Total Water : 10.33 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency : 73.3%

### Mash Profile

Beta/Alfa/Mash-out  
65.3 °C - Strike Temp  
60 °C - 20 min - Beta amylase  
70 °C - 40 min - Alfa amylase  
75 °C - 10 min - Mash Out

### Fermentation Profile

Kveik - Pressurized  
30 °C - 0.69 Bar - 3 days - Primary  
3 °C - 0.41 Bar - 2 days - Cold Crash

### Water Profile

NL Hooftdorp Rein Tap Water (2020-Q1 WQR) (En...  
Ca 46 Mg 10 Na 67 Cl 10 SO 48

SO/Cl ratio: 5  
Mash pH : 5.44

### 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

Targets:  
ABV = 4.1%  
IBU = 30  
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



23 EBC