

## 73 Two Pints and a Packet of Hops (Fuggle and Progress) - 4.2%

### Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.67  
 Colour : 15 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.042  
 Total Gravity : 1.044  
 Final Gravity : 1.012

### 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 (39 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...  
 ^ Worcester Hop Shop (UK)

### Dry Hops

4 days - 10 g - Progress - 7.6%  
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.51 g - Gypsum (CaSO4)  
 ^ Brouwmaatje (NL)  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.26 L  
 Sparge Water : 5.66 L  
 Boil Time : 60 min  
 Total Water : 8.92 L



15 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 - 10 days - Primary  
 20 °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

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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:

## 73 Two Pints and a Packet of Hops (...)

### 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/>).