Brewfather

24 Shepherd Neame - Master Brew (clone) - 4.2%

Best Bitter
Author: My Plonk Beer

Type: All Grain

IBU	: 26 (Tinseth)
Color	: 17 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity : 1.025
Post-Boil Gravity: 1.039
Original Gravity : 1.041
Final Gravity   : 1.009

Fermentables (996 g)
850 g - Maris Otter 5.5 EBC (85.3%)
66 g - Extra Light Crystal Malt 100 EBC (6.6%)
44 g - Torrified Wheat 3.9 EBC (4.4%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
6 g - Chocolate Malt 950 EBC (0.6%)

Hops (9.9 g)
30 min - 6.7 g - Target (T90) - 7.5% (21 IBU)
15 min - 3.2 g - East Kent Goldings (EKG) - 5...

Miscellaneous
Mash - 0.2 g - Baking Soda (NaHCO3)
Mash - 6.66 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.2 g - Canning Salt (NaCl)
Mash - 0.1 g - Epsom Salt (MgSO4)
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast
0.5 pkg - Fermentis / Safale Safale - English...

01 Brouwpunt 5L (60min) (rev 2)
Batch Size : 5.6 L
Boil Size   : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 2.77 L
Sparge Water: 4 L
Boil Time   : 60 min
Top-Up Water: 3.4 L
Total Water : 10.17 L

17 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency   : 73.3%

Mash Profile
Mash Steps
72.1 °C - Strike Temp
66 °C - 60 min - Infusion

Fermentation Profile
Imported
19 °C - 14 days - Primary
19 °C - 45 days - Conditioning

Water Profile
NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Am...
Ca 119 Mg 10 Na 80 Cl 150 SO 48

SO/Cl ratio: 0.3
Mash pH   : 5.44

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:

Recipe Notes
Original recipe by Brew Your Own British Ale At Home.
Target:
ABV = 4.0 % (bottle) 3.7 % (cask).
IBU = 26.
Delicate and devilishly drinkable, this quintessentially Kentish ale lays the county's hallowed, herbaceous hops on a firm, biscuity bed of pale and crystal malt. Endowed with an inviting auburn-amber hue and a tantalising toffee-ish aroma, it's an enlivening English ale that, give