

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

Best Bitter

Author: The Thirsty Otter

Type: All Grain

I BU : 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 I BU)
 ^ Worcester Hop Shop (UK)
 30 min - 5 g - Fuggle (Whole) - 5% (10 I BU)
 ^ Worcester Hop Shop (UK)
 15 min - 5 g - Fuggle (Whole) - 5% (7 I BU)
 ^ 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 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



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:

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[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/>).