

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 CO2-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...

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)
^ 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 Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

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

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



15 EBC

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Ale
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:

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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/>).