

Five Points Brewing - Best Fuggles (clone) v3 - 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 - 0.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.9 ml - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.79 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.36 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 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
 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...

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

Distilled Water (Style - Ordinary Bitter)
 Ca 12 Mg 15 Na 50 Cl 75 SO 59

SO/Cl ratio: 0.8
 Mash pH: 5.39
 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:

Five Points Brewing - Best Fuggles...

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/>).