

19 Five Points Brewing - Best Fuggles (clone) - 4.3%

Best Bitter

Author: My Plonk Beer

Type: All Grain

IBU : 33 (Tinseth)
Color : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.045
Final Gravity : 1.012

Fermentables (1.15 kg)

1 kg - Finest Pale Maris Otter 5 EBC (87%)
50 g - Amber Malt 50 EBC (4.4%)
50 g - Crystal Malt 150 EBC (4.4%)
50 g - Floor Malted Wheat Malt 4 EBC (4.4%)

Hops (21 g)

60 min - 10 g - Fuggle - 5% (25 IBU)
15 min - 3 g - Fuggle - 5% (4 IBU)

Hop Stand

30 min hopstand @ 80 °C
30 min - 8 g - Fuggle - 5% (4 IBU)

Miscellaneous

Mash - 0.18 g - Calcium Chloride (CaCl2) 33 %
Mash - 0.09 g - Epsom Salt (MgSO4)
Mash - 1.1 ml - Lactic Acid 80% 80%
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 - Lallemant (LalBrew) Nottingham Yeast

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 3.45 L
Sparge Water: 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water: 2.93 L
Total Water : 10.38 L

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

Ale
20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 8 SO 47

SO/Cl ratio: 5.7
Mash pH : 5.43

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target:
ABV = 4.1 %
IBU =
EBC =
Malt is ordered with standard crush @ The Malt
Miller (<https://www.themaltmiller.co.uk/>).



16 EBC