

25 Harvey's - Sussex Best Bitter (clone) - 4.1%

Best Bitter

Author: My Plonk Beer

Type: All Grain

IBU : 35 (Tinseth)
Color : 16 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.029
Post-Boil Gravity: 1.039
Original Gravity : 1.041
Final Gravity : 1.010

Fermentables (1.11 kg)

850 g - Maris Otter 5.5 EBC (76.3%)
122 g - Oat Husks 2 EBC (11%)
70 g - Crystal Malt 150 EBC (6.3%)
50 g - Flaked Maize 3 EBC (4.5%)
22 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (19 g)

60 min - 6.4 g - Progress (T90) - 4.6% (16 IBU)
30 min - 5.2 g - Bramling Cross - 7% (16 IBU)

Hop Stand

30 min hopstand @ 80 °C
30 min - 3.7 g - East Kent Goldings (EKG) - 5...
30 min - 3.7 g - Fuggle - 5% (2 IBU)

Miscellaneous

Mash - 0.41 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.09 g - Epsom Salt (MgSO4)
Mash - 0.9 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
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 English Ale S-04

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

Batch Size : 5.6 L
Boil Size : 7.96 L
Post-Boil V.: 5.96 L

Mash Water : 2.91 L
Sparge Water: 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water: 2.1 L
Total Water : 9.01 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
19 °C - 14 days - Primary
19 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 10 SO 48

SO/Cl ratio: 5
Mash pH : 5.4

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 the The Malt Miller

Target:

ABV = 4.0 %

IBU = 35

A superbly balanced bitter with prominent hop character.

Using a blend of four local hops, water filtered through the Sussex Downs over 30 years, and Harvey's unique 60 year old yeast strain, Harvey's Best Bitter is the embodiment of Sussex.



16 EBC