

23 Shepherd Neame - Spitfire Amber Kentish Ale (clone) - 4.6%

Best Bitter

Author: My Plonk Beer

Type: All Grain

IBU : 36 (Tinseth)
Color : 23 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
Post-Boil Gravity: 1.043
Original Gravity : 1.045
Final Gravity : 1.010

Fermentables (1.1 kg)

850 g - Maris Otter Pale Ale Malt 5.9 EBC (77...
70 g - Dark Crystal Malt 240 EBC (6.4%)
70 g - Torrified Wheat 3.9 EBC (6.4%)
45 g - Amber Malt 100 EBC (4.1%)
35 g - Pale Wheat Malt 3 EBC (3.2%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (18.3 g)

58 min - 7.4 g - Target (T90) - 7.5% (30 IBU)
15 min - 3.5 g - East Kent Goldings (EKG) - 5...

Hop Stand

15 min hopstand @ 80 °C
15 min - 3.7 g - East Kent Goldings (EKG) - 5...

Dry Hops

day 3 - 3.7 g - East Kent Goldings (EKG) - 5%

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
Mash - 10.7 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.3 g - Canning Salt (NaCl)
Mash - 0.2 g - Epsom Salt (MgSO4)
Mash - 0.4 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Lallemand Servomyces
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemand (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 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 3.24 L
Total Water : 10.24 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

04 High fermentability (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Am...
Ca 120 Mg 10 Na 79 Cl 150 SO 49

SO/Cl ratio: 0.3
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 Paul Hutson.

Target:

ABV = 4.5 %

IBU = 36

This 4.2% Kentish ale (bottle 4.5%) was first brewed in 1990 to celebrate the Battle of Britain which was fought in the skies above Kent 50 years earlier. The beer is named after the legendary Spitfire aeroplane designed by RJ Mitchell. The versatility of the aircraft and the courage of its pilots were essential to victory and



23 EBC