

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

Best Bitter

Author: The Malt Miller

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.85
 Colour : 16 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.010

Fermentables (1.11 kg)

850 g - Maris Otter 5.5 EBC (76.3%)
 ^ The Malt Miller (UK) MAL-00-038
 122 g - Oat Husks 2 EBC (11%)
 ^ The Malt Miller (UK) MAL-03-003
 70 g - Crystal Malt 150 EBC (6.3%)
 ^ The Malt Miller (UK) MAL-01-008
 50 g - Flaked Maize 3 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-03-004
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19 g)

60 min - 6.4 g - Progress (T90) - 4.6% (16 IBU)
 ^ The Malt Miller (UK) HOP-04-027
 30 min - 5.2 g - Bramling Cross - 7% (16 IBU)
 ^ The Malt Miller (UK) HOP-04-004

Hop Stand

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

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 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

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.91 L
 Sparge Water : 5.9 L
 Boil Time : 60 min
 Total Water : 8.81 L



16 EBC

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

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 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:

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Recipe Notes

Target: ABV = 4.0 %, IBU = 35

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).