

Nonsuch Ale v2 - 4.6%

Best Bitter

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.89
 Colour : 34 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.007

Fermentables (1.01 kg)

404 g - Extra Pale Maris Otter 3.1 EBC (40%)
 ^ The Malt Miller (UK) MAL-00-040
 160 g - Europils Malt 3.5 EBC (15.9%)
 ^ Get 'er Brewed (NI) GEB2132
 108 g - Flaked Barley 3 EBC (10.7%)
 ^ The Malt Miller (UK) MAL-03-005
 108 g - Rye Malt 25 EBC (10.7%)
 ^ The Malt Miller (UK) MAL-00-037
 108 g - Vienna Malt 7.8 EBC (10.7%)
 ^ Get 'er Brewed (NI) GEB2133
 54 g - Dark Crystal Malt 240 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-01-002
 40 g - Brown Sugar, Dark 98.5 EBC (4%)
 27 g - Chocolate Malt 950 EBC (2.7%)
 ^ The Malt Miller (UK) MAL-02-004
 21 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17.9 g)

60 min - 4 g - Chinook (Whole) - 12.3% (25 IBU)
 ^ The Malt Miller (GB) HOP-01-007
 10 min - 5 g - Nonsuch (Whole) - 8.7% (9 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5 g - Nonsuch (Whole) - 8.7% (2 IBU)
 10 min - 3.9 g - Chinook (Whole) - 12.3% (2 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

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



34 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

12 Two step (60 min)
 71 °C - Strike Temp
 65 °C - 20 min - Step 1
 80 °C - 40 min - Step 2

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 60 Mg 15 Na 50 Cl 75 SO 151

SO/Cl ratio: 2

Mash pH: 5.38

Sparge pH: 6

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 = 4.7 %, IBU = 38, EBC = 27, OG = 1.046, FG = 1.010.