

Tricky Tree Bitter v3 - 4.3%

Best Bitter

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Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.87
 Colour : 33 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.047
 Final Gravity : 1.014

Fermentables (1.25 kg)

545 g - Maris Otter Malt 6 EBC (43.5%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 545 g - Wildfire Pale Malt 9.3 EBC (43.5%)
 70 g - Torrified Wheat 3.3 EBC (5.6%)
 63 g - Crystal 60L 118 EBC (5%)
 31 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004

Hops (26 g)

60 min - 8.1 g - Willamette - 3.6% (15 IBU)
 30 min - 7.3 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 10 min - 10.6 g - East Kent Goldings - 5.4% (...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.67 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.23 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.61 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs Northwest Ale 1332

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.67 L
 Sparge Water : 5.83 L
 Boil Time : 75 min
 Total Water : 9.5 L



33 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.7 °C - Strike Temp
 66.5 °C - 90 min - Temperature

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 150
 SO/Cl ratio: 2
 Mash pH: 5.39
 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:

Recipe Notes

Target: ABV = 4.5 %, IBU = 37, EBC = 56, OG = 1.047, FG = 1.013,