

Black Sheep Ale (clone) - 4.2%

Best Bitter

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.75
 Colour : 29 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.012

Fermentables (1.1 kg)

955 g - Maris Otter 5.5 EBC (87.2%)
 ^ The Malt Miller (UK) MAL-00-038
 84 g - Torrified Wheat 3.9 EBC (7.7%)
 ^ The Malt Miller (UK) MAL-03-006
 39 g - Dark Crystal Malt 240 EBC (3.6%)
 ^ The Malt Miller (UK) MAL-01-002
 17 g - Black Malt 1340 EBC (1.6%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (15.8 g)

60 min - 5.1 g - Challenger (T90) - 6.1% (16...
 ^ The Malt Miller (UK) HOP-04-000
 60 min - 5.1 g - Fuggles - 4.5% (12 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 10 min - 5.6 g - East Kent Goldings - 5.4% (6...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

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 - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Lallemend (LalBrew) London
 ^ Brouwmaatje (NL) BM-BL.050.616.2

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

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

Mash Water : 3.03 L
 Sparge Water : 5.82 L
 Boil Time : 60 min
 Total Water : 8.85 L



29 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 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: 5.38
 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:

Recipe Notes

Target: ABV = 4.5 %, IBU = 38, OG = 1.046, FG = 1.012.

Yeast: M36 Liberty Bell or S-04 or Munton's Gold or Lalbrew London maybe