

## Tricky Tree Bitter v2 - 5.3%

### Strong Bitter

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Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.65  
 Colour : 31 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.050  
 Total Gravity : 1.052  
 Final Gravity : 1.012

### Fermentables (1.3 kg)

1.157 kg - Maris Otter Malt 5.9 EBC (89.1%)  
 69 g - Crystal Malt 133 EBC (5.3%)  
 41 g - Torrefied Wheat 5 EBC (3.2%)  
 31 g - Chocolate Malt 835 EBC (2.4%)  
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (18 g)

60 min - 4 g - Challenger (T90) - 6.1% (12 IBU)  
 ^ The Malt Miller (UK) HOP-04-000  
 30 min - 7 g - East Kent Goldings - 5.4% (14...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 10 min - 7 g - East Kent Goldings - 5.4% (7 IBU)  
 ^ 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 - 0.66 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.45 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - Mangrove Jack's Liberty Bell Ale M36  
 ^ The Malt Miller (UK) YEA-02-015

### 01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.06 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.89 L  
 Sparge Water : 5.54 L  
 Boil Time : 70 min  
 Total Water : 9.43 L



31 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 81 Mg 15 Na 50 Cl 75 SO 200  
 SO/Cl ratio: 2.7  
 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 = 5.2 %, IBU = 34, EBC = 70, OG = 1.052, FG = 1.013.