

Tricky Tree Bitter (euro 2020 edition) - 4.2%

Best Bitter

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Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.82
 Colour : 27 EBC
 Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.042
 Final Gravity : 1.010

Fermentables (1.06 kg)

930 g - Pale Malt 2-Row 5.9 EBC (87.5%)
 56 g - Flaked Oats Including Husk 2 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-03-007
 52 g - Extra Light Crystal Malt 100 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-01-031
 25 g - Chocolate Malt 950 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-02-004
 17 g - Boil - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12.4 g)

60 min - 6 g - East Kent Goldings (T90) - 6%...
 ^ The Malt Miller (UK) HOP-04-001
 30 min - 6.4 g - East Kent Goldings (T90) - 6%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 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
 10 min - Boil - 1.221 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

0.2 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023
 0.2 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 3.19 L
 Sparge Water : 5.71 L
 Boil Time : 60 min
 Total Water : 8.9 L



27 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
 76 °C - 15 min - Sparge

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 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.4
 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 = 4.41 %, IBU = 35.17, EBC = 21.97, OG = 1.042, FG = 1.008.

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Recipe Notes

Rehydrate yeast at 32 C and pitch at 25 C.