

## Sheriff Fatman v1 - 4.3%

### Best Bitter

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Type: All Grain

IBU : 40 (Tinseth)  
 BU/GU : 0.88  
 Colour : 20 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
 Original Gravity : 1.044  
 Total Gravity : 1.045  
 Final Gravity : 1.012

### Fermentables (1.13 kg)

1.084 kg - Finest Pale Ale Golden Promise 5.5...  
 ^ The Malt Miller (UK) MAL-00-058  
 34 g - Torrified Wheat 3.9 EBC (3%)  
 ^ The Malt Miller (UK) MAL-03-006  
 11 g - Midnight Wheat Malt 1465 EBC (1%)  
 18 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (30.7 g)

90 min - 4.5 g - Celeia (Styrian Goldings) (T...  
 ^ The Malt Miller (UK) HOP-06-004  
 90 min - 3.5 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 15 min - 7 g - East Kent Goldings (T90) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 15.7 g - Celeia (Styrian Goldings) (...)

### Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.69 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.3 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.67 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.29 L  
 Sparge Water : 6.54 L  
 Boil Time : 90 min  
 Total Water : 9.83 L



20 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71.6 °C - Strike Temp  
 65.5 °C - 90 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

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

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## Recipe Notes

Target: ABV = 4.4 %, IBU = 42, EBC = 18, OG = 1.044, FG = 1.011.