

## Bodged Bitter - 3.9%

### Best Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.84  
 Colour : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.038  
 Final Gravity : 1.008

### Fermentables (963 g)

854 g - Hookhead Pale Malt 5.9 EBC (88.7%)  
 41 g - Wheat Malt 4.1 EBC (4.3%)  
 33 g - Corn Sugar (Dextrose) 0 EBC (3.4%)  
 29 g - Extra Light Crystal 100 110 EBC (3%)  
 6 g - Angry Bear - Black Malt 1600 EBC (0.6%)

### Hops (16 g)

30 min - 6.6 g - Northdown - 7% (19 IBU)  
 30 min - 3.3 g - First Gold (Whole) - 6% (8 IBU)  
 30 min - 2.6 g - Fuggle (Whole) - 5% (5 IBU)  
 ^ Worcester Hop Shop (UK)

### Dry Hops

4 days - 3.5 g - East Kent Goldings - 5.4%  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.74 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.14 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.47 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

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

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

Mash Water : 2.79 L  
 Sparge Water : 5.98 L  
 Boil Time : 60 min  
 Total Water : 8.77 L



18 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °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 54 Mg 15 Na 45 Cl 74 SO 148

SO/Cl ratio: 2  
 Mash pH: 5.42  
 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 = 3.8 %, IBU = 40, EBC = 13.7, OG = 1.038, FG = 1.008.

No Chill.  
 Rising Mash temperature.