

Sharp's - Doom Bar (clone) v2 - 3.9%

Best Bitter

Author: Seymour

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.73
 Colour : 20 EBC
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.040
 Total Gravity : 1.041
 Final Gravity : 1.011

Fermentables (988 g)

920 g - Extra Pale Maris Otter 3.1 EBC (93.1%)
 ^ The Malt Miller (UK) MAL-00-040
 61 g - Crystal Malt 150 EBC (6.2%)
 ^ The Malt Miller (UK) MAL-01-008
 7 g - Roasted Barley 1300 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-007
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (40.4 g)

90 min - 2.4 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003

Hop Stand

15 min hopstand @ 80 °C
 15 min - 19 g - Northdown - 8.5% (10 IBU)
 15 min - 19 g - Perle - 8% (9 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.83 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.65 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

Yeast

0.2 pkg - White Labs Whitbread Ale Yeast WLP017

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

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

Mash Water : 2.96 L
 Sparge Water : 6.77 L
 Boil Time : 90 min
 Total Water : 9.73 L



20 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

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 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 = 4.0 %, IBU = 21, EBC = 20, OG = 1.040.