

Bodged Noddington's - 3.7%

Ordinary Bitter

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.8
 Colour : 7 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.021
 Original Gravity : 1.033
 Final Gravity : 1.005

Fermentables (806 g)

671 g - Maris Otter Malt 6 EBC (83.3%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 90 g - 10 min - Boil - Cane (Beet) Sugar 0 EB...
 45 g - Acid Malt 5.9 EBC (5.6%)

Hops (13.1 g)

60 min - 6.4 g - Tradition - 6% (22 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 6.7 g - Aramis - 8.1% (4 IBU)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.73 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.13 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

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

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

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

Mash Water : 2.15 L
 Sparge Water : 6.42 L
 Boil Time : 60 min
 Total Water : 8.57 L



7 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 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 4.9

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 = 3.6 %, IBU = 19, EBC = 7.9, OG = 1.037, FG = 1.009.