

Bodgington Bitter v3 - 3.8%

Ordinary Bitter

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 1.08
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.016
 Original Gravity : 1.033
 Final Gravity : 1.004

Fermentables (761 g)

478 g - Wildfire Pale Malt 9.3 EBC (62.8%)
 102 g - Pilsner 3.5 EBC (13.4%)
 ^ The Malt Miller (UK) MAL-00-074
 84 g - 10 min - Boil - Brown Sugar, Light 15....
 45 g - Spray Dried Malt Extract - Light 7 EBC...
 ^ The Malt Miller (UK) EXT-00-006
 22 g - Wheat White Malt 4.5 EBC (2.9%)
 15 g - Crystal Malt 150 EBC (2%)
 ^ The Malt Miller (UK) MAL-01-008
 15 g - Flaked Maize 3 EBC (2%)
 ^ The Malt Miller (UK) MAL-03-004

Hops (16.6 g)

85 min - 5 g - East Kent Goldings - 5.4% (17...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 85 min - 4 g - Bramling Cross (Whole) - 5% (1...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 85 min - 1 g - Glacier - 5.6% (4 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 2.2 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 20 min - 2.2 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 20 min - 2.2 g - Glacier - 5.6% (1 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.83 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 - 1.64 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

01 Brouwpunt 5L (100min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.96 L
 Post-Boil Vol : 5.96 L
 Mash Water : 1.9 L
 Sparge Water : 7.79 L
 Boil Time : 100 min
 Total Water : 9.69 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (100 min)
 69.9 °C - Strike Temp
 64 °C - 100 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: 5.36
 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:

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Recipe Notes

Target: ABV = 3.7 %, IBU = 28, EBC = 17, OG = 1.033, FG = 1.005.