

Five Points Brewing - Best Fuggles (clone) - 4.2%

Best Bitter

Author: The Malt Miller

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.66
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Total Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.09 kg)

935 g - Low Colour Maris Otter 3 EBC (86%)
 ^ The Malt Miller (UK) MAL-00-073
 52 g - Crystal Medium 175 EBC (4.8%)
 ^ The malt Miller (UK) MAL-01-035
 50 g - Amber Malt 62 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-02-014
 50 g - Wheat Malt 4 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-04-004
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26.9 g)

60 min - 6.8 g - Fuggle (Whole) - 5% (17 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 5.1 g - Fuggle (Whole) - 5% (7 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 80 °C
 20 min 80 °C - 15 g - Fuggle (Whole) - 5% (5...)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.06 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

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

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

Mash Water : 3.26 L
 Sparge Water : 5.66 L
 Boil Time : 60 min
 Total Water : 8.92 L



16 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
 20 °C - 45 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: 5.4
 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 = 4.1 %, IBU = 29, OG = 1.043, FG = 1.011

Tweaked the hop bill to meet the IBU.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).

<https://www.themaltmiller.co.uk/product/five-points-best-best-bitter/>