

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

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.73
 Colour : 17 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.012

Fermentables (1.15 kg)

1 kg - Finest Pale Maris Otter 5 EBC (87%)
 ^ The Malt Miller (UK) MAL-00-072
 50 g - Amber Malt 62 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-02-014
 50 g - Crystal Medium 175 EBC (4.4%)
 ^ The malt Miller (UK) MAL-01-035
 50 g - Wheat Malt 4 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-04-004

Hops (22 g)

60 min - 7 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 7 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

30 min hopstand @ 80 °C
 30 min - 8 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 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

0.5 pkg - Lallemann (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 : 3.45 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.98 L



17 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 15 Mg 15 Na 46 Cl 75 SO 55

SO/Cl ratio: 0.7
 Mash pH: 5.38
 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 = ?, EBC = ?