

Pintsize Bitter - 3.9%

Best Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.72
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.016
 Original Gravity : 1.038
 Total Gravity : 1.040
 Final Gravity : 1.010

Fermentables (865 g)

375 g - Chateau Pale Ale 8.5 EBC (43.4%)
 352 g - 10 min - Boil - Pure Liquid Malt Extr...
 73 g - Caramalt 29.5 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-01-014
 43 g - Pale Wheat Malt 3 EBC (5%)
 ^ The Malt Miller (UK) MAL-00-047
 22 g - Carabohemian 200 EBC (2.5%)
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (23 g)

60 min - 2.7 g - Nugget - 8.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-043
 60 min - 2.1 g - Perle - 7% (9 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7 g - First Gold (Whole) - 10.55% (3...
 10 min - 7 g - Tettnang - 4.5% (2 IBU)
 10 min - 4.2 g - Riwaka - 5.25% (1 IBU)

Miscellaneous

Mash - 0.59 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.08 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.59 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.1 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.17 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)

Yeast

0.5 pkg - Cullercoats Brewery English Ale

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

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

Mash Water : 1.54 L
 Sparge Water : 6.83 L
 Boil Time : 60 min
 Total Water : 8.37 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (40 min)
 75.5 °C - Strike Temp
 69 °C - 40 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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 Mash pH: 5.26
 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 = 33, EBC = 13.7, OG = 1.039, FG = 1.010.
 Mashed in at 73 C, temperature settled at 69 C. Allowed it to drop to 66 C.