

Five Points Brewing - Best Goldings (clone) - 4.6%

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.7
Colour : 17 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Total Gravity : 1.046
Final Gravity : 1.011

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
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

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 - 1.53 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 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 - Lallemend (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 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
Mash pH: 5.39
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 = ?