

Colby Bitter (variation) v4 - 3.5%

Ordinary Bitter

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Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.8
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.036
 Final Gravity : 1.009

Fermentables (889 g)

748 g - Maris Otter Pale Ale Malt 5.9 EBC (84...
 ^ Brouwstore (NL)
 94 g - Biscuit 50 EBC (10.6%)
 ^ Brouwmaatje (NL) 051.098.2/1
 28 g - Extra Light Crystal Malt 100 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-01-031
 19 g - Dark Crystal Malt 240 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-002

Hops (17.4 g)

60 min - 6.2 g - Challenger (T90) - 6.1% (21...
 ^ The Malt Miller (UK) HOP-04-000
 5 min - 5.6 g - Fuggle (Whole) - 5% (4 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 3.7 g - First Gold (T90) - 7.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 1.9 g - First Gold (T90) - 7.5% (1 IBU)

Miscellaneous

Mash - 0.1 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 0.08 g - Slaked Lime (Ca(OH)2)

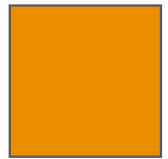
Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 2.67 L
 Sparge Water : 6.06 L
 Boil Time : 60 min
 Total Water : 8.73 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 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 60 Mg 15 Na 40 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.2
 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 = 4.5 %, IBU = 35, OG = 1.045, FG = 1.011.