

Provisional Ordinary Bitter (20220408) - 3.7%

Ordinary Bitter

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Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.51
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.035
 Total Gravity : 1.036
 Final Gravity : 1.008

Fermentables (860 g)

386 g - Golden Promise Pale Ale Malt 5 EBC (4...
 ^ The Malt Miller (UK) MAL-00-034
 386 g - Pilsner 3.5 EBC (44.9%)
 ^ The Malt Miller (UK) MAL-00-074
 44 g - Amber Malt 50 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-02-000
 44 g - Torrified Wheat 3.9 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-03-006
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26.4 g)

90 min - 1.2 g - Chinook - 11% (8 IBU)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 8.4 g - Challenger (T90) - 7.2% (4 IBU)
 15 min - 8.4 g - Fuggles - 4.5% (2 IBU)
 15 min - 8.4 g - Northdown (T90) - 7.4% (4 IBU)

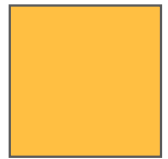
Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.82 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.62 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.45 L
 Sparge Water : 7.11 L
 Boil Time : 90 min
 Total Water : 9.56 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 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:

Recipe Notes

Target: ABV = 3.7%, IBU = *, EBC = 8, OG = 1.036, FG = 1.006.