

Whitby Trial Ale - 5.3%

Strong Bitter

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.7
 Colour : 26 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.053
 Total Gravity : 1.055
 Final Gravity : 1.015

Fermentables (1.32 kg)

1.181 kg - Pale Ale Malt 5.5 EBC (89.8%)
 ^ The Malt Miller (UK) MAL-00-042
 74 g - Crystal Malt 150 EBC (5.6%)
 ^ The Malt Miller (UK) MAL-01-008
 30 g - Torrified Wheat 3.9 EBC (2.3%)
 ^ The Malt Miller (UK) MAL-03-006
 15 g - Carapils 4 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-01-016
 15 g - Chocolate Malt 950 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-02-004
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19 g)

60 min - 4.1 g - Perle (T90) - 6.6% (13 IBU)
 ^ The Malt Miller (UK) HOP-06-001
 60 min - 3.1 g - Challenger (T90) - 7.2% (11...)
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 5.9 g - Endeavour - 9.5% (14 IBU)

Dry Hops

Day 4 - 5.9 g - Endeavour - 9.5%

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.31 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.7 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.32 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.6 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

Yeast

0.3 pkg - Mangrove Jack's Workhorse Beer Yeas...

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

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

Mash Water : 3.85 L
 Sparge Water : 6.16 L
 Boil Time : 90 min
 Total Water : 10.01 L



26 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 68.7 °C - Strike Temp
 63 °C - 90 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.35
 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: IBU = 38 (est), OG = 1.041?