

Bodgington Bitter v1 - 3.9%

Ordinary Bitter

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 1.02
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.022
 Original Gravity : 1.033
 Total Gravity : 1.034
 Final Gravity : 1.004

Fermentables (808 g)

585 g - Maris Otter Malt 5.9 EBC (72.4%)
 151 g - Pilsner Malt 3.3 EBC (18.7%)
 55 g - 10 min - Boil - Brown Sugar, Dark 98.5...
 17 g - Acidulated Malt 5 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-00-011
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (11.4 g)

60 min - 4.3 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 60 min - 2.8 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 60 min - 0.8 g - Bramling Cross - 7% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 15 min - 2.6 g - East Kent Goldings - 5.4% (4...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 1 g - Bramling Cross - 7% (2 IBU)
 ^ The Malt Miller (UK) HOP-04-004

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 - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - White Labs Nottingham Ale Yeast WLP039

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.26 L
 Sparge Water : 6.64 L
 Boil Time : 70 min
 Total Water : 8.9 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 69.9 °C - Strike Temp
 64 °C - 75 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: 5.28
 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 = 35, EBC = 11, OG = 1.035, FG = 1.004.