

Twisted Oak - 5.6%

Strong Bitter

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.48
 Colour : 25 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.053
 Total Gravity : 1.054
 Final Gravity : 1.011

Fermentables (1.26 kg)

1.172 kg - Pilsner 3.5 EBC (93%)
 ^ The Malt Miller (UK) MAL-00-074
 44 g - Sugar, Table (Sucrose) 2 EBC (3.5%)
 ^ Albert Heijn (NL)
 22 g - Chocolate Malt 950 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-02-004
 22 g - Dark Crystal Malt 240 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-01-002
 21 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (10 g)

30 min - 7 g - Aramis - 8.1% (22 IBU)
 10 min - 3 g - Aramis - 8.1% (4 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) Voss Kveik
 ^ The Malt Miller (UK) YEA-02-048

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

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

Mash Water : 3.65 L
 Sparge Water : 5.4 L
 Boil Time : 60 min
 Total Water : 9.05 L



25 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

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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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 = 5.0 %, IBU = 25, OG = 1.052, FG = 1.011.