

Leg of Ordinary Bitters - 3.7%

Ordinary Bitter

Author: Chris Colby

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.72
 Colour : 23 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.038
 Total Gravity : 1.039
 Final Gravity : 1.011

Fermentables (944 g)

732 g - Pale Ale Malt 5.5 EBC (77.5%)
 ^ The Malt Miller (UK) MAL-00-042
 100 g - Flaked Maize 3 EBC (10.6%)
 ^ The Malt Miller (UK) MAL-03-004
 38 g - Biscuit Malt 55 EBC (4%)
 ^ The Malt Miller (UK) MAL-00-024
 33 g - Crystal Malt 150 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-01-008
 33 g - Dark Crystal Malt 240 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-01-002
 8 g - Chocolate Malt 950 EBC (0.9%)
 ^ The Malt Miller (UK) MAL-02-004
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (15.8 g)

45 min - 3.8 g - First Gold (T90) - 7.5% (14...)
 ^ The Malt Miller (UK) HOP-04-006
 15 min - 5.8 g - First Gold (T90) - 7.5% (13...)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 6.2 g - Fuggles - 4.5% (1 IBU)

Miscellaneous

Mash - 0.49 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.88 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.34 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.43 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
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

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

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

Mash Water : 2.83 L
 Sparge Water : 5.96 L
 Boil Time : 60 min
 Total Water : 8.79 L



23 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

Ale
 22 °C - 6 days - Primary
 27 °C - 4 days - Conditioning
 10 °C - 3 days - Cold Crash

Water Profile

Distilled Water (Style - Ordinary Bitter)
 Ca 50 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.36
 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 = 3.8 %, IBU = 29, EBC = 33.5, OG = 1.036, FG = 1.007

<https://beerandwinejournal.com/quickly-maturing-ale/>

This beer matures quickly because it starts at a low original gravity (although well within BJCP guidelines for the style, ordinary bitter) and the yeast strain chosen ferments quickly, then flocculates. Pitching an adequate amount of yeast, aerating thoroughly and maintaining the fermentation temperature in the top part of the yeast's recommended fermentation range makes this fermentation proceed very quickly. Also, one fresh package of liquid yeast should have nearly the optimal number of cells to ferment this wort, so you don't need to make a yeast starter.