

Bletchley's Best Bitter - 4.5%

Best Bitter

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Type: Partial Mash

IBU : 36 (Tinseth)
 Colour : 18 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.008
 Original Gravity : 1.046
 Final Gravity : 1.012

Fermentables (969 g)

689 g - 10 min - Boil - Maris Otter Extract 5...
 140 g - Extra Light Crystal Malt 100 EBC (14.5%)
 ^ The Malt Miller (UK) MAL-01-031
 140 g - Pale Ale Malt 5.5 EBC (14.5%)
 ^ The Malt Miller (UK) MAL-00-042

Hops (15.1 g)

60 min - 5.8 g - Target (T90) - 7.5% (28 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 10 min - 2.7 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 3.2 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 3.4 g - East Kent Goldings (T9...)

Miscellaneous

Mash - 0.46 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.83 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.5 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 0.84 L
 Sparge Water : 7.31 L
 Boil Time : 60 min
 Total Water : 8.15 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



18 EBC

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 - 45 days - Conditioning

Water Profile

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

SO/Cl ratio: 2

Mash pH: 4.88

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 = 4.5 % , IBU = 31, EBC = 27.6, OG = 1.046, FG = 1.012.
 Original recipe: <https://beerandwinejournal.com/bletchleys-best/>
 2.6 L mash water for steeping malts.