

Parched Polecat - 4.2%

Best Bitter

Author: ian-downham / The Malt Miller

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.61
 Colour : 21 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.06 kg)

879 g - Maris Otter 5.5 EBC (83.3%)
 ^ The Malt Miller (UK) MAL-00-038
 87 g - Carapils 4 EBC (8.3%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-01-016
 70 g - Pale Wheat Malt 3 EBC (6.6%)
 ^ The Malt Miller (UK) MAL-00-047
 19 g - Chocolate Malt 950 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (16.9 g)

60 min - 1.8 g - Target (T90) - 7.5% (7 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 20 min - 8.4 g - Bobek (T90) - 3.6% (9 IBU)
 ^ The Malt Miller (UK) HOP-06-015
 20 min - 6.7 g - East Kent Goldings (EKG) (Wh...
 ^ The Malt Miller (UK) HOP-00-001

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
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.4 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.7 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

Yeast

0.3 pkg - White Labs Burton Ale WLP023

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

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

Mash Water : 3.17 L
 Sparge Water : 5.72 L
 Boil Time : 60 min
 Total Water : 8.89 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.4
 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:

Parched Polecat

Recipe Notes

Target: ABV = 4.1 %, IBU = 25.5, OG = 1.043, FG = 1.011.
<https://www.themaltmiller.co.uk/product/parched-polecat/>