

Bodds - 3.5%

Ordinary Bitter

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Type: Partial Mash

IBU : 42 (Tinseth)
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.008
 Original Gravity : 1.018
 Total Gravity : 1.031
 Final Gravity : 1.004

Fermentables (583 g)

234 g - Clear Choice Malt Extra Pale 3 EBC (4...
 ^ The Malt Miller (UK) MAL-00-009
 194 g - Primary - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-006
 116 g - 10 min - Boil - Dextrose 2 EBC (19.9%)
 31 g - Torrified Wheat 3.9 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-03-006
 8 g - Black Malt 1340 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (14.1 g)

60 min - 5.6 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 60 min - 4.5 g - Bramling Cross - 7% (20 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 5 min - 2 g - Bramling Cross - 7% (2 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 5 min - 2 g - East Kent Goldings (T90) - 5% (...
 ^ The Malt Miller (UK) HOP-04-001

Yeast

0.4 pkg - Imperial Yeast Juice A38

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

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

Mash Water : 0.73 L
 Sparge Water : 7.38 L
 Boil Time : 60 min
 Total Water : 8.11 L

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
 20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



14 EBC

Recipe Notes

Target: ABV = 3.8 %, IBU = 32, OG = 1.034, FG = 1.005.