

Beartown - Bearskinful (clone) - 4.2%

Best Bitter

Author: Sam Hesford

Type: All Grain

IBU : 35 (Tinseth)
Colour : 17 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.044
Final Gravity : 1.012

Fermentables (3.75 kg)

3.3 kg - Pale Ale Finest Maris Otter 5 EBC (88%)
300 g - Wheat Malt, Malt Craft (Joe White) 3....
150 g - Crystal Dark 270 EBC (4%)

Hops (55 g)

60 min - 30 g - Challenger - 7.5% (32 IBU)
10 min - 10 g - Styrian Goldings - 5.4% (3 IBU)

Dry Hops

10 days - 15 g - Styrian Goldings - 5.4%

Miscellaneous

15 min - Boil - 1 items - Whirlfloc Tablet

Yeast

1 pkg - Wyeast Labs Whitbread Ale 1099

ROBOBREW

Batch Size : 19 L
Boil Size : 24.72 L
Post-Boil Vol : 20.78 L

Mash Water : 10.13 L
Sparge Water : 16.6 L
Sparge Water Temp : 75 °C
Boil Time : 90 min
Total Water : 26.73 L

Brewhouse Efficiency: 75%
Mash Efficiency: 78.8%

Mash Profile

3 Step Robobrew Mash and Sparge Med Body
55 °C - 15 min - Mash In
65 °C - 40 min - Maltose Rest
75 °C - 10 min - Ramp up for mash out

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



17 EBC

Recipe Notes

Classic English bitter based on a call ale