

Blackberry Bitter English Pale Ale - 4.5%

Classic English-Style Pale Ale

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.61
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.012

Fermentables (1.2 kg)

1.064 kg - Maris Otter Malt 6 EBC (88.8%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 67 g - Extra Light Crystal Malt 100 EBC (5.6%)
 ^ The Malt Miller (UK) MAL-01-031
 67 g - Victory Malt 49.5 EBC (5.6%)

Hops (24.9 g)

60 min - 8.3 g - Bramling Cross (Whole) - 5%...
 ^ Home grown by The Thirsty Otter
 10 min - 8.3 g - Bramling Cross (Whole) - 5%...
 ^ Home grown by The Thirsty Otter
 2 min - 8.3 g - Bramling Cross (Whole) - 5% (...
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.1 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.58 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.58 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

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 - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 21 Mg 8 Na 6 Cl 10 SO 65

SO/Cl ratio: 6.5

Mash pH: 5.37

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 = 4.4 %, IBU = 33, OG = 1.044, FG = 1.011.

<https://beerandbrewing.com/amp/blackberry-bitter-english-pale-ale-recipe>