

Burtex Ale v1 - 4.3%

Best Bitter

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.71
 Colour : 14 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1.13 kg)

786 g - Maris Otter Malt 6 EBC (69.6%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 337 g - Munich Malt 17 EBC (29.9%)
 6 g - Black Malt 500 EBC (0.5%)

Hops (11.6 g)

90 min - 3.5 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 90 min - 2.5 g - Target (T90) - 7.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 30 min - 3.4 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 2.2 g - East Kent Goldings - 5.4% (3...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.29 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.69 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.56 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs London Ale Yeast 1028
 ^ Brouwmaatje (NL) BM-BL.050.146.0

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.39 L
 Sparge Water : 6.47 L
 Boil Time : 90 min
 Total Water : 9.86 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 73.3 °C - Strike Temp
 67 °C - 90 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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 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:

Recipe Notes

Target: ABV = 5.0 %, IBU = 32, EBC = 22, OG = 1.050, FG = 1.012.