

## Fuller's Brewery - London Pride (clone) v2 - 4.3%

### Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.67  
 Colour : 23 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.011

### Fermentables (1.09 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (91.7%)  
 ^ The Malt Miller (UK) MAL-00-036  
 80 g - Crystal Malt 150 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-01-008  
 10 g - Chocolate Malt 950 EBC (0.9%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (14.8 g)

30 min - 2.3 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003  
 30 min - 2.3 g - Target (T90) - 7.5% (7 IBU)  
 ^ The Malt Miller (UK) HOP-04-003  
 30 min - 2 g - Challenger (T90) - 7.2% (6 IBU)  
 ^ The Malt Miller (UK) HOP-04-000  
 10 min - 3 g - Northern Brewer (T90) - 7.8% (...)  
 ^ The Malt Miller (UK) HOP-06-003  
 10 min - 2.6 g - Challenger (T90) - 7.2% (4 IBU)  
 ^ The Malt Miller (UK) HOP-04-000  
 10 min - 2.6 g - East Kent Goldings (EKG) - 5...  
 ^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 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 - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 10 min - Boil - 0.05 g - Lallemend Servomyces  
 ^ Lot # 15400112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - Steinie bottle 33 cl (s...  
 ^ Brouwstore (NL) 017.500.0

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

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

Mash Water : 3.27 L  
 Sparge Water : 5.66 L  
 Boil Time : 60 min  
 Total Water : 8.93 L



23 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Beta/Alfa/Mash-out  
 65.3 °C - Strike Temp  
 60 °C - 20 min - Beta amylase  
 70 °C - 40 min - Alfa amylase  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Kveik - Pressurized  
 20 °C - 10 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 55 Mg 15 Na 45 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:

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## Recipe Notes

Target: ABV = 4.1%, IBU = 30

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).