

Pilgrim's Progress - 4.9%

Strong Bitter

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.74
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Total Gravity : 1.049
 Final Gravity : 1.012

Fermentables (1.18 kg)

882 g - Pale Ale Malt 8.5 EBC (74.9%)
 ^ Brouwmaatje (NL) 051.011.5
 118 g - Munich Malt 15 EBC (10%)
 ^ Brouwmaatje (NL) 051.043.8/1
 59 g - Crystal Malt 130 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-029
 59 g - Flaked Oats Including Husk 2 EBC (5%)
 ^ The Malt Miller (UK) MAL-03-007
 59 g - Special B 210 EBC (5%)
 ^ Brouwmaatje (NL) BM-BL.051.050.3
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (21 g)

60 min - 3 g - Pilgrim - 11.5% (17 IBU)
 15 min - 3 g - Pilgrim - 11.5% (9 IBU)
 15 min - 3 g - Progress (T90) - 6% (5 IBU)
 ^ The Malt Miller (UK) HOP-04-027

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6 g - Pilgrim - 11.5% (3 IBU)
 10 min - 6 g - Progress (T90) - 6% (2 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.53 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Wilko Gervin English Ale Yeast

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

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

Mash Water : 3.53 L
 Sparge Water : 5.48 L
 Boil Time : 60 min
 Total Water : 9.01 L



25 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
 19 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 19 °C - 14 days - Carbonation
 19 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.31

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:

Pilgrim's Progress

Recipe Notes

Target: ABV = 4.91 %, IBU = 38.5, EBC = 25.6, OG = 1.050, FG = 1.013.

75% Propinio Pale Malt

10% United Kingdom - Munich

5% Belgian - Special B

5% Flaked Oats

5% United Kingdom - Crystal 100L

1 g/L Pilgrim (9.3% Alpha) @ 60 Minutes (Boil)

1 g/L Pilgrim (9.3% Alpha) @ 15 Minutes (Boil)

1 g/L Progress (6.8% Alpha) @ 15 Minutes (Boil)

2 g/L Pilgrim (9.3% Alpha) @ 0 Minutes (Aroma)

2 g/L Progress (6.8% Alpha) @ 0 Minutes (Aroma)

Single step Infusion at 67°C for 60 Minutes. Boil for 60 Minutes

Fermented at 19°C with Gervin GV-12 (Wilko's)