

## Banks's - Amber Bitter (clone) v1 - 3.4%

Author: Geoffrey Shread Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 2.6 L : 26 (Tinseth) BU/GU : 0.73 Sparge Water : 6.11 L **17 EBC** Colour : 17 EBC Boil Time : 60 min Carbonation : 2.4 CO2-vol Total Water : 8.71 L

Pre-Boil Gravity : 1.027
Original Gravity : 1.035
Final Gravity : 1.009

Fermentables (865 g) 856 g - Pale Ale Malt 6 EBC (98.9%) ^ The Malt Miller (UK) MAL-00-010 9 g - Black Malt 1340 EBC (1.1%) ^ The Malt Miller (UK) MAL-02-008

Hops (15.3 g) 60 min - 7.3 g - Fuggles - 4.5% (18 IBU) ^ The Malt Miller (UK) HOP-04-002

10 min - 8 g - East Kent Goldings (T90) - 5%... ^ The Malt Miller (UK) HOP-04-001

THE MAIL MITTEL (OK) HOP-04-001

Miscellaneous

Ordinary Bitter

Mash - 0.28 g - Baking Soda (NaHCO3) ^ Lot # 41190621/3 ^ Brouwstore (NL) 003.106.2

Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.74 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.15 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 1.48 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

10 min - Boil - 1.221 g - Irish Moss

^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

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

Mash Profile

01 One Step Mash (60 min)

71 °C - Strike Temp

65 °C - 60 min - Temperature 76 °C - 15 min - Mash Out

Fermentation Profile

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20 °C - 14 days - Primary

Water Profile

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: 5.37 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 = 3.82 %, IBU = 28.73, EBC = 13.27, OG = 1.037, FG = 1.008. https://www.brewersfriend.com/homebrew/recipe/view/1121428/banks-s-amber-bitter