

## Ernest 1275 - 4.5%

### Strong Bitter

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Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.53  
 Colour : 11 EBC  
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Total Gravity : 1.046  
 Final Gravity : 1.012

### Fermentables (1.1 kg)

1.05 kg - Maris Otter 5.5 EBC (95.9%)  
 ^ The Malt Miller (UK) MAL-00-038  
 45 g - Crystal 40L 79 EBC (4.1%)  
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (16 g)

60 min - 8 g - Ernest (Whole) - 6.1% (23 IBU)  
 1 min - 8 g - Ernest (Whole) - 6.1% (1 IBU)

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.35 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Wyeast Labs Thames Valley Ale 1275  
 ^ Brouwmaatje (NL) BM-BL.050.180.9

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

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

Mash Water : 3.29 L  
 Sparge Water : 5.64 L  
 Boil Time : 60 min  
 Total Water : 8.93 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 75.5 °C - Strike Temp  
 69 °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 82 Mg 15 Na 51 Cl 76 SO 203

SO/Cl ratio: 2.7  
 Mash pH: 5.35  
 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 = 4.7 %, IBU = 23, EBC = 19.7, OG = 1.048, FG = 1.012.