

Robert's NotBoddies - 3.7%

Ordinary Bitter

Author: Robert@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 1.12
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.018
 Original Gravity : 1.031
 Final Gravity : 1.003

Fermentables (698 g)

216 g - Golden Promise Pale Ale Malt 5 EBC (31%)
 ^ The Malt Miller (UK) MAL-00-034
 216 g - Maris Otter 5.5 EBC (31%)
 ^ The Malt Miller (UK) MAL-00-038
 101 g - German Pilsen 3.4 EBC (14.5%)
 101 g - Sugar, Muscovado 49.5 EBC (14.5%)
 32 g - Torrified Wheat 3.8 EBC (4.6%)
 ^ Van Der Kooij Jubbega (NL) 264222
 19 g - Flaked Maize 3 EBC (2.7%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 13 g - Crystal Medium 175 EBC (1.9%)
 ^ The malt Miller (UK) MAL-01-035

Hops (13.6 g)

60 min - 4.9 g - Bramling Cross - 6.3% (18 IBU)
 60 min - 4.9 g - Northern Brewer (T90) - 5.6%...

Dry Hops

3 days - 3.8 g - East Kent Goldings - 5.4%
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.27 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.73 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.11 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.44 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

Yeast

0.3 pkg - Lallemand (LalBrew) London
 ^ Brouwmaatje (NL) BM-BL.050.616.2
 0.3 pkg - Fermentis SafAle German Ale K-97
 ^ The Malt Miller (UK) YEA-02-035

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

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

Mash Water : 1.79 L
 Sparge Water : 6.66 L
 Boil Time : 60 min
 Total Water : 8.45 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 67.6 °C - Strike Temp
 62 °C - 50 min - Temperature
 70 °C - 40 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 12 °C - 3 days - Dry hop
 4 °C - 3 days - Cold crash
 18 °C - 14 days - Carbonation
 18 °C - 28 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: 5.37

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:

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Recipe Notes

Pitched Lallemmand London yeast, will wait two days and pitch Safale K-97 German ale yeast to bring FG down.

Fermented at 20 C, left ten days, cooled to 12 C, added dry hops, cold crashed after three days, bottled/kegged after four days cold crashing.