

## Sharp's - Doom Bar (clone) - 4.1%

### Best Bitter

Author: berttraylord

Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.7  
 Colour : 26 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.040  
 Total Gravity : 1.041  
 Final Gravity : 1.010

### Fermentables (985 g)

899 g - Extra Pale Maris Otter 3.1 EBC (91.3%)  
 ^ The Malt Miller (UK) MAL-00-040  
 72 g - Crystal Malt 150 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-01-008  
 14 g - Black Malt 1340 EBC (1.4%)  
 ^ The Malt Miller (UK) MAL-  
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (39.5 g)

60 min - 2.5 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 16 g - Hallertau Perle - 7.3% (7 IBU)  
 15 min - 13 g - Northdown - 8.5% (7 IBU)  
 15 min - 8 g - Northern Brewer (T90) - 7.8% (...)

### Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.83 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.28 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.65 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 - White Labs Whitbread Ale Yeast WLP017

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.96 L  
 Sparge Water : 6.77 L  
 Boil Time : 90 min  
 Total Water : 9.73 L



26 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (75 min)  
 69.9 °C - Strike Temp  
 64 °C - 75 min - Mash  
 75.5 °C - 0 min - Sparge

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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:

### Recipe Notes

Target: ABV = 4.0 %, IBU = 20, EBC = 23 ?