

Best Bitter - 4.5%

Best Bitter

Author: Chris Colby

Type: All Grain

IBU : 39 (Tinseth)
 Colour : 25 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.045
 Total Gravity : 1.046
 Final Gravity : 1.012

Fermentables (1.11 kg)

985 g - Pale Ale Malt 5.5 EBC (88.8%)
 ^ The Malt Miller (UK) MAL-00-042
 43 g - Biscuit Malt 55 EBC (3.9%)
 ^ The Malt Miller (UK) MAL-00-024
 36 g - Crystal Malt 150 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-01-008
 36 g - Dark Crystal Malt 240 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-01-002
 9 g - Chocolate Malt 950 EBC (0.8%)
 ^ The Malt Miller (UK) MAL-02-004
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (21.6 g)

60 min - 5 g - First Gold (T90) - 7.5% (19 IBU)
 ^ The Malt Miller (UK) HOP-04-006
 15 min - 8.3 g - First Gold (T90) - 7.5% (17...
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 8.3 g - Fuggles - 4.5% (2 IBU)

Miscellaneous

Mash - 0.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.91 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.79 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.36 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

Yeast

0.3 pkg - Wyeast Labs London ESB Ale 1968

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

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

Mash Water : 3.33 L
 Sparge Water : 5.61 L
 Boil Time : 60 min
 Total Water : 8.94 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 22 °C - 6 days - Primary
 27 °C - 4 days - Conditioning
 10 °C - 3 days - Cold Crash

Water Profile

Distilled Water (Style - Ordinary Bitter)
 Ca 50 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.39

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:



25 EBC

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Recipe Notes

Target: ABV = 4.42 %, IBU = 36, OG = 1.045, FG = 1.011.