

Cannon Brewery - Stones Best Bitter (clone) - 3.9%

Best Bitter

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.9
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.040
 Final Gravity : 1.010

Fermentables (986 g)

902 g - Pale Ale Malt 5.5 EBC (91.5%)
 ^ The Malt Miller (UK) MAL-00-042
 42 g - Crystal Malt 150 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-01-008
 42 g - Torrified Wheat 3.9 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-03-006
 5 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.7 g)

60 min - 11.3 g - East Kent Goldings (T90) - ...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 3.9 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 1.5 g - East Kent Goldings (T9...)

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.13 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 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

0.3 pkg - Neales Brewing Supplies Classic Eng...
 ^ Lot # 03012001180611V
 ^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 2.83 L
 Sparge Water : 5.96 L
 Boil Time : 60 min
 Total Water : 8.79 L



13 EBC

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
 20 °C - 14 days - Primary

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 60 Mg 15 Na 50 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:

Cannon Brewery - Stones Best Bitter...

Recipe Notes

Target: ABV = 4.3 %, OG = 1.042, FG = 1.009.

The recipes for brewery conditioned and cask conditioned Stones differed:

Brewery conditioned Stones is brewed with a blend of hops from America (Columbus and Zeus) and Europe (Magnum and Admiral). The barley variety used is Pearl. The beer comes in kegs and 440ml cans, and is described as having a "fragrant grapefruit-citrus hop aroma, [which] cuts through a characteristically sulphury background with a fruity edge. The unusual salts balance ensures that the bitterness isn't dry." Cask conditioned Stones used Challenger hops, and was dry hopped with English Goldings. It was described as having an aroma of hops, sulphur and grapefruit, with a salty, moreish and zesty taste.

Hop bill to be evaluated.