

Banks's - Amber Bitter (clone) v2 - 3.4%

Ordinary Bitter

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.8
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.035
 Final Gravity : 1.009

Fermentables (865 g)

856 g - Pale Ale Malt 6 EBC (98.9%)
 ^ The Malt Miller (UK) MAL-00-010
 9 g - Black Malt 1340 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (17.9 g)

60 min - 7.3 g - Fuggles - 4.5% (18 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 10 min - 10.6 g - East Kent Goldings (T90) - ...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.44 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.11 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.221 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 2.6 L
 Sparge Water : 6.11 L
 Boil Time : 60 min
 Total Water : 8.71 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 76 °C - 15 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6
 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:

Recipe Notes

Target: ABV = 3.82 %, IBU = 28.73, EBC = 13.27, OG = 1.037, FG = 1.008.
<https://www.brewersfriend.com/homebrew/recipe/view/1121428/banks-s-amber-bitter>