

Bitter (20230311) - 3.9%

Best Bitter

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Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.8
 Colour : 15 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.040
 Final Gravity : 1.010

Fermentables (1.04 kg)

883 g - Maris Otter Malt 6 EBC (85%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 52 g - Chateau Crystal 150 EBC (5%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 52 g - Torrified Wheat 3.8 EBC (5%)
 ^ Van Der Kooij Jubbega (NL) 264222
 31 g - Flaked Barley 3 EBC (3%)
 ^ The Malt Miller (UK) MAL-03-005
 21 g - Amber Malt 41 EBC (2%)
 ^ Lot # 5425000394792
 ^ Brouwmaatje (NL) 051.035.4

Hops (19.9 g)

30 min - 9.4 g - Challenger (T90) - 6.4% (23...
 15 min - 4.9 g - Challenger (T90) - 6.4% (8 IBU)
 1 min - 2.8 g - Challenger (T90) - 6.4% (0 IBU)
 1 min - 2.8 g - Willamette (Whole) - 5% (0 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.57 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.04 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.05 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.36 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

0.4 pkg - Wyeast Labs British Ale II 1335

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.12 L
 Sparge Water : 4.86 L
 Boil Time : 30 min
 Total Water : 7.98 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 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: 5.4
 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:

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Recipe Notes

Target: ABV = 4 %, IBU = 32.