

Fuggles Best Bitter (20220922) - 4.5%

Best Bitter

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.62
 Colour : 19 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.011

Fermentables (1.12 kg)

1.016 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ Brouwstore (NL)
 80 g - Crystal Medium 175 EBC (7.1%)
 ^ The Malt Miller (UK) MAL-01-035
 27 g - Flaked Barley 3 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-03-005

Hops (20.5 g)

60 min - 7.2 g - Fuggle (Whole) - 5% (17 IBU)
 ^ Worcester Hop Shop (UK)
 20 min - 5.3 g - Fuggle (Whole) - 5% (8 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 8 g - Fuggle (Whole) - 5% (4 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 3.37 L
 Sparge Water : 5.59 L
 Boil Time : 60 min
 Total Water : 8.96 L



19 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (105 min)
 74.4 °C - Strike Temp
 68 °C - 90 min - Temperature
 75 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 2 days - Primary
 20 °C - 12 days - Primary
 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: 5.39

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: IBU = 34, OG = 1.042.