

## Nonsuch Ale - 3.8%

### Ordinary Bitter

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Type: All Grain

IBU : 41 (Tinseth)  
 BU/GU : 1.08  
 Colour : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029  
 Original Gravity : 1.038  
 Final Gravity : 1.009

### Fermentables (935 g)

815 g - Pale Ale Malt 5.5 EBC (87.2%)  
 ^ The Malt Miller (UK) MAL-00-042  
 60 g - Dark Crystal Malt 240 EBC (6.4%)  
 ^ The Malt Miller (UK) MAL-01-002  
 60 g - Wheat Flaked 3.2 EBC (6.4%)

### Hops (23.8 g)

60 min - 4.3 g - Nonsuch (Whole) - 8.7% (19 IBU)  
 30 min - 4.9 g - Nonsuch (Whole) - 8.7% (17 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 14.6 g - Nonsuch (Whole) - 8.7% (5 IBU)

### Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.75 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 - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Mangrove Jack's Liberty Bell Ale M36  
 ^ The Malt Miller (UK) YEA-02-015

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

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

Mash Water : 2.81 L  
 Sparge Water : 5.97 L  
 Boil Time : 60 min  
 Total Water : 8.78 L



18 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

Ale  
 18 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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 = 3.44 %, IBU = 54.3, EBC = 17.5, OG = 1.036, FG = 1.010.