

Cooling Stage - Coffee Best Bitter - 4.3%

Best Bitter

Author: The Malt Miller

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.82
 Colour : 30 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.011

Fermentables (1.15 kg)

738 g - Floor Malted Maris Otter Pale Ale 6 E...
 203 g - Floor Malted Munich 20 EBC (17.7%)
 102 g - Crystal DRC 300 EBC (8.9%)
 102 g - Torrified Wheat 3.9 EBC (8.9%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (29.4 g)

First Wort 60 - 2.5 g - Bramling Cross (Whole...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 First Wort 60 - 2.5 g - First Gold (T90) - 7....
 ^ The Malt Miller (UK) HOP-04-006
 10 min - 6.1 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 10 min - 6.1 g - First Gold (T90) - 7.5% (10...
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.1 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 10 min - 6.1 g - First Gold (T90) - 7.5% (2 IBU)
 ^ The Malt Miller (UK) HOP-04-006

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 - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 Primary - 24 g - Unit 14 Coffee Beans from Ro...

Yeast

0.4 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 : 3.13 L
 Sparge Water : 5.75 L
 Boil Time : 60 min
 Total Water : 8.88 L



30 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °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: 5.33
 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 = 4.5 %, IBU = 32, OG = 1.044, FG = 1.010.

Add coffee beans after fermentation for 1 to 3 days.

Depending on the strength you wish the coffee to have the finished beer, remove your coffee beans from 24-72 hours.

We recommend adding the coffee to a hopsock (included) for ease of removal from the FV.

Pitch 4 grams of yeast.