

Totally Befuggled - 4.5%

Best Bitter

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.75
 Colour : 27 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.008

Fermentables (1.04 kg)

964 g - Pale Malt 2-Row 5.9 EBC (92.3%)
 57 g - Extra Light Crystal Malt 100 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-01-031
 23 g - Chocolate Malt 950 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-02-004
 24 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.2 g)

60 min - 6.7 g - Fuggle (Whole) - 5% (16 IBU)
 ^ Worcester Hop Shop (UK)
 30 min - 5.1 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 6.4 g - Fuggle (Whole) - 5% (6 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.24 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 - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.3 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
 Mash - 0.24 g - Slaked Lime (Ca(OH)2)

Yeast

0.3 ml - Norwegian Farmhouse Kveik Framgarden...

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



27 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
 76 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 30 °C - 10 days - Primary
 34 °C - 4 days - Diacetyl rest
 30 °C - 14 days - Carbonation
 30 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 90 Mg 15 Na 44 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.29

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 = 4.46 %, IBU = 34.08 %, EBC = 20.44, OG = 1.042, FG = 1.008, Mash pH = 5.3.