

Noname (20210806) - 4.5%

Best Bitter

Author: Alcoholx@homebrewinguk.com

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.82
 Colour : 27 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.042
 Total Gravity : 1.044
 Final Gravity : 1.010

Fermentables (1.09 kg)

951 g - Pale Malt 2-Row 3.9 EBC (87.3%)
 58 g - Flaked Oats Including Husk 2 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-03-007
 54 g - Pale Crystal Malt 60 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-019
 26 g - Chocolate Wheat 1000 EBC (2.4%)
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.6 g)

60 min - 7.8 g - Goldings, East Kent - 4.8% (...
 30 min - 8.8 g - Goldings, East Kent - 4.8% (...)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 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 - 2.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023
 0.3 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 3.27 L
 Sparge Water : 5.66 L
 Boil Time : 60 min
 Total Water : 8.93 L



27 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.28

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 = 4.41%, IBU = 35.17, EBC = 21.97, OG = 1.042, FG = 1.008, mash pH = 5.29.