

## Abingdon Original - 3.9%

### Ordinary Bitter

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Type: All Grain

IBU : 42 (Tinseth)  
 BU/GU : 1.1  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026  
 Original Gravity : 1.038  
 Final Gravity : 1.008

### Fermentables (906 g)

778 g - Golden Promise Pale Ale Malt 5 EBC (8...  
 ^ The Malt Miller (UK) MAL-00-034  
 54 g - Brown Sugar, Dark 98.5 EBC (6%)  
 37 g - Caramel/Crystal Malt 79 EBC (4.1%)  
 37 g - Wheat White Malt 4.5 EBC (4.1%)

### Hops (26.3 g)

First Wort - 3.9 g - East Kent Goldings (T90)...  
 ^ The Malt Miller (UK) HOP-04-001  
 60 min - 3.9 g - Bramling Cross - 7% (15 IBU)  
 ^ The Malt Miller (UK) HOP-04-004  
 60 min - 3.9 g - Willamette (T90) - 5.3% (12...  
 ^ The Malt Miller (UK) HOP-05-015

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 4.5 g - Bramling Cross - 7% (2 IBU)  
 15 min - 4.5 g - East Kent Goldings (T90) - 5...

### Dry Hops

9 days - 5.6 g - East Kent Goldings (T90) - 5%

### 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 - 0.74 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.15 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.47 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 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 : 2.56 L  
 Sparge Water : 6.14 L  
 Boil Time : 60 min  
 Total Water : 8.7 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (105 min)  
 70.4 °C - Strike Temp  
 64.5 °C - 105 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 17 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 17 °C - 45 days - Conditioning

### Water Profile

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:

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## Recipe Notes

Target: ABV = 3.8 %, IBU = 34, EBC = 14, OG = 1.038, FG = 1.009.