

Fuggle Green Hop - 3.8%

Best Bitter

Author: Miðgarð Brewhouse (Cawood, North York...

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.85
 Colour : 30 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.040
 Final Gravity : 1.011

Fermentables (1.03 kg)

557 g - Red X 30 EBC (53.9%)
 ^ The Malt Miller (UK) MAL-00-020
 253 g - Rye Malt 25 EBC (24.5%)
 ^ The Malt Miller (UK) MAL-00-037
 99 g - Vienna Malt 7.8 EBC (9.6%)
 ^ Get 'er Brewed (NI) GEB2133
 63 g - Red Rye Crystal 250 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-01-024
 61 g - Torrefied Wheat 5 EBC (5.9%)
 19 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (37.6 g)

60 min - 3.5 g - Bramling Cross - 7% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 15 min - 9.7 g - Fuggle (Whole) - 5% (12 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 12.2 g - Fuggle (Whole) - 5% (7 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

5 min hopstand @ 80 °C
 5 min - 12.2 g - Fuggle (Whole) - 5% (1 IBU)

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 - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
 ^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 3.1 L
 Sparge Water : 5.77 L
 Boil Time : 60 min
 Total Water : 8.87 L



30 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °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 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.23
 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: