

Stroud Brewery - Teasel (clone) - 4.9%

Best Bitter

Author: John Finch / The Malt Miller

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.65
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Total Gravity : 1.049
 Final Gravity : 1.012

Fermentables (1.18 kg)

1 kg - Pale Ale Malt 5.5 EBC (84.7%)
 ^ The Malt Miller (UK) MAL-00-042
 100 g - Caramalt 29.5 EBC (8.5%)
 ^ The Malt Miller (UK) MAL-01-014
 50 g - Rolled Oats 2 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-03-009
 25 g - Crystal Malt 150 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-008
 6 g - Chocolate Malt 950 EBC (0.5%)
 ^ The Malt Miller (UK) MAL-02-004
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (37.3 g)

60 min - 7.8 g - Fuggles - 4.5% (18 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 5 min - 5.9 g - Hallertau Blanc - 10.5% (9 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 4.4 g - Motueka - 7% (2 IBU)
 30 min 75 °C - 4.4 g - Simcoe (T90) - 13.3% (...)

Dry Hops

14 days - 7.4 g - Motueka - 7%
 14 days - 7.4 g - Simcoe (T90) - 13.3%

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.34 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 50857 1349 177
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.54 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.01 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.38
 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 = 4.9 %, IBU = 18.6, OG = 1.047, FG = 1.012
<https://www.themaltmiller.co.uk/product/teasel-best-bitter-jon-finch/>