

## Blackberry Bitter - 4.3%

### Best Bitter

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Type: All Grain

IBU : 33 (Tinseth)  
 Colour : 15 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.011

### Fermentables (1.1 kg)

972 g - Maris Otter 5.5 EBC (88.7%)  
 ^ The Malt Miller (UK) MAL-00-038  
 62 g - Extra Light Crystal Malt 100 EBC (5.7%)  
 ^ The Malt Miller (UK) MAL-01-031  
 62 g - Victory Malt 49.5 EBC (5.7%)

### Hops (20.6 g)

60 min - 5.8 g - Bramling Cross - 7% (21 IBU)  
 ^ The Malt Miller (UK) HOP-04-004  
 10 min - 7.4 g - Bramling Cross - 7% (10 IBU)  
 ^ The Malt Miller (UK) HOP-04-004  
 2 min - 7.4 g - Bramling Cross - 7% (2 IBU)  
 ^ The Malt Miller (UK) HOP-04-004

### Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.3 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  
 Sparge - 1.02 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.29 L  
 Sparge Water : 5.64 L  
 Boil Time : 60 min  
 Total Water : 8.93 L

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

### Fermentation Profile

Ale  
 17 °C - 2 days - Primary  
 21 °C (8 day ramp) - 2 days - Primary  
 2 °C - 2 days - Cold Crash

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6  
 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:



15 EBC

### Recipe Notes

Target: ABV = 4.4 %, IBU = 33, OG = 1.044, FG = 1.011.  
 Original recipe: <https://beerandbrewing.com/blackberry-bitter-english-pale-ale-recipe/>