

Bristol Grin Best Bitter v1 - 4.3%

Best Bitter

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Type: All Grain

IBU : 21 (Tinseth)
Colour : 23 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Final Gravity : 1.008

Fermentables (1.04 kg)

881 g - Brewer's Malt, 2-Row, Premium 3.9 EBC...
86 g - Torrified Wheat 3.9 EBC (8.2%)
^ The Malt Miller (UK) MAL-03-006
37 g - Extra Dark Crystal Malt 400 EBC (3.6%)
^ The Malt Miller (UK) MAL-01-004
33 g - Victory Malt (biscuit) 55 EBC (3.2%)
6 g - Chocolate Malt 950 EBC (0.6%)
^ The Malt Miller (UK) MAL-02-004

Hops (16.4 g)

60 min - 7 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001
5 min - 5.5 g - Willamette (T90) - 5.3% (3 IBU)
^ The Malt Miller (UK) HOP-05-015

Dry Hops

4 days - 3.9 g - Willamette (T90) - 5.3%

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.28 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
Sparge - 1.07 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Bedford British Ale WLP006

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

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

Mash Water : 2.87 L
Sparge Water : 5.93 L
Boil Time : 60 min
Total Water : 8.8 L

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

Ale
20 °C - 14 days - Primary

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: 5.4
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:



23 EBC

Recipe Notes

Target: ABV = 4.3 %, IBU = 21, EBC = 26, OG = 1.041, FG = 1.010.