

Bodds (20230219) - 3.4%

Ordinary Bitter

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 1.07
 Colour : 11 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.034
 Final Gravity : 1.008

Fermentables (875 g)

800 g - Pale Malt 5.9 EBC (91.4%)
 28 g - Wheat Torrified 3.3 EBC (3.2%)
 25 g - Dextrose Priming 2 EBC (2.9%)
 22 g - Carabohemian 200 EBC (2.5%)

Hops (14.1 g)

60 min - 4.6 g - Fuggle - 5% (13 IBU)
 60 min - 3.1 g - Endeavour - 7% (12 IBU)
 60 min - 3.1 g - Northdown - 7% (12 IBU)

Dry Hops

2 days - 3.3 g - East Kent Goldings - 5.4%
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (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 - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 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 : 2.55 L
 Sparge Water : 6.15 L
 Boil Time : 60 min
 Total Water : 8.7 L



11 EBC

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

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 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.39

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:

Recipe Notes

Target: ABV = 3.8 %, IBU = 38, EBC = 10, OG = 1.036, FG = 1.007.

Rising mash from 50 to 63°C.
 Held at 63 C for 30 mins then raised to 78°C.