

Banks's - Amber Bitter (clone) - 3.4%

Ordinary Bitter

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Type: All Grain

IBU : 26 (Tinseth)
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.035
Final Gravity : 1.009

Fermentables (865 g)

856 g - Pale Ale Malt 6 EBC (98.9%)
^ The Malt Miller (UK) MAL-00-010
9 g - Black Malt 1340 EBC (1.1%)
^ The Malt Miller (UK) MAL-02-008

Hops (15.3 g)

60 min - 7.3 g - Fuggles - 4.5% (18 IBU)
^ The Malt Miller (UK) HOP-04-002
10 min - 8 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.44 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.27 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 1.11 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.221 g - Irish Moss
^ Brouwstore (NL) 125.249.1

Yeast

0.3 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 : 2.6 L
Sparge Water : 6.11 L
Boil Time : 60 min
Total Water : 8.71 L

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
76 °C - 15 min - Mash Out

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: 5.39
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:



17 EBC

Recipe Notes

Target: ABV = 3.82 %, IBU = 28.73, EBC = 13.27, OG = 1.037, FG = 1.008.
<https://www.brewersfriend.com/homebrew/recipe/view/1121428/banks-s-amber-bitter>