

Froach - 5.1%

Strong Bitter

Author: NorthernBrewster@homebrewinguk.com

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.57
 Colour : 27 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.048
 Final Gravity : 1.009

Fermentables (1.17 kg)

891 g - Golden Promise Pale Ale Malt 5 EBC (7...
 ^ The Malt Miller (UK) MAL-00-034
 111 g - 10 min - Boil - Honey 2 EBC (9.5%)
 111 g - Torrified Wheat 3.9 EBC (9.5%)
 ^ The Malt Miller (UK) MAL-03-006
 56 g - Pale Chocolate Malt 525 EBC (4.8%)
 ^ The Malt Miller (UK) MAL-02-011

Hops (10.4 g)

60 min - 7.6 g - Progress (T90) - 6% (24 IBU)
 ^ The Malt Miller (UK) HOP-04-027
 10 min - 2.8 g - Cluster - 7% (4 IBU)

Miscellaneous

60 min - Boil - 28 g - Heather
 10 min - Boil - 28 g - Heather

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ Lot # 10812600807711V
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 2.84 L
 Sparge Water : 5.95 L
 Boil Time : 60 min
 Total Water : 8.79 L



27 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: IBU = 34.72, OG = 1.049, FG = 1.012.