

## Colby Bitter v5 - 4.5%

### Best Bitter

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Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.67  
 Colour : 24 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.046  
 Final Gravity : 1.012

### Fermentables (1.13 kg)

973 g - Pale Ale Malt 5.5 EBC (85.8%)  
 ^ The Malt Miller (UK) MAL-00-042  
 112 g - Biscuit Malt 45.5 EBC (9.9%)  
 19 g - Extra Light Crystal Malt 100 EBC (1.7%)  
 ^ The Malt Miller (UK) MAL-01-031  
 19 g - Medium Crystal 240 265 EBC (1.7%)  
 11 g - Chocolate Malt 950 EBC (1%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (16.9 g)

60 min - 5.7 g - Northdown (T90) - 7.4% (22 IBU)  
 ^ The Malt Miller (UK) HOP-04-005  
 10 min - 3.7 g - Challenger (T90) - 6.1% (5 IBU)  
 ^ The Malt Miller (UK) HOP-04-000  
 10 min - 3.7 g - Fuggle (Whole) - 5% (4 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 1.9 g - Challenger (T90) - 6.1% (1 IBU)  
 ^ The Malt Miller (UK) HOP-04-000  
 10 min - 1.9 g - Fuggle (Whole) - 5% (0 IBU)  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 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

### 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 : 3.4 L  
 Sparge Water : 5.57 L  
 Boil Time : 60 min  
 Total Water : 8.97 L



24 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

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 60 Mg 15 Na 50 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:

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## Recipe Notes

Target: ABV = 4.5 %, IBU = 30, OG = 1.043, FG = 1.009.