

Courage Best Bitter (clone) v2 - 4.1%

Best Bitter

Author: The Malt Miller / nic-firth

Type: Partial Mash

IBU : 28 (Tinseth)
BU/GU : 0.71
Colour : 27 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.001
Original Gravity : 1.039
Final Gravity : 1.008

Fermentables (666 g)

526 g - Flameout - Spray Dried Malt Extract -...
^ The Malt Miller (UK) EXT-00-006
68 g - 10 min - Boil - Sugar, Table (Sucrose)...
^ Albert Heijn (NL)
61 g - Steep - Dark Crystal Malt 240 EBC (9.2%)
^ The Malt Miller (UK) MAL-01-002
11 g - Steep - Black Malt 1340 EBC (1.7%)
^ The Malt Miller (UK) MAL-02-008

Hops (7 g)

60 min - 5 g - Target (T90) - 7.5% (26 IBU)
^ The Malt Miller (UK) HOP-04-003
10 min - 2 g - Celeia (Styrian Goldings) (T90...
^ The Malt Miller (UK) HOP-06-004

Yeast

0.3 pkg - Neales Brewing Supplies Classic Eng...
^ Lot # 03012001180611V
^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 60 min
HLT Water : 7.88 L
Top-Up Water : 7.88 L
Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Steep (30 min)
66 °C - 30 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



27 EBC

Recipe Notes

Target: ABV = 4.2 %, IBU = 27, OG = 1.039, FG = 1.007
<https://www.themaltmiller.co.uk/product/courage-best-clone-mini-mash/>
Tweaked the hop bill.
Correction in DME for target OG.

Bring water up to 67°C . Place the malt grains in a hop sock and soak them in the water for half an hour.
At the end of the half hour remove the hop sock full of grains from the water and bring it to the boil.
Place the Target hops in a hop sock and add them to the boiling water.
Boil for an hour, to extract the bitterness from the hops, put the Celeia hops in a hop sock 10 minutes before the end of the boil.
At the end of the hour add the boiling water to a sanitised fermenter and gradually add the dry malt extract and brewing or table sugar (not included), stirring to dissolve it.
Once the malt extract is dissolved thoroughly top up the fermentation bucket tir vigorously to aerate

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Recipe Notes

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