

Brown and Bitter - Ordinary Bitter - 3.8%

Ordinary Bitter

Author: Brown and Bitter

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 1.03
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Final Gravity : 1.011

Fermentables (1.03 kg)

954 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 72 g - Torrified Wheat 3.9 EBC (7%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (18 g)

60 min - 8 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 30 min - 10 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

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 - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 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

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 2.86 L
 Sparge Water : 5.94 L
 Boil Time : 60 min
 Total Water : 8.8 L



8 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

Ale
 20 °C - 14 days - Primary

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: 5.38
 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 = 3.9 %, IBU = 42, OG = 1.040.
<http://browneandbitter.blogspot.com/2017/04/tasting-notes-bitters-and-dry-stouts.html>