

## Leg of Ordinary Bitters - 3.7%

### Ordinary Bitter

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.72  
 Colour : 23 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.029  
 Original Gravity : 1.038  
 Total Gravity : 1.039  
 Final Gravity : 1.011

### Fermentables (944 g)

732 g - Pale Ale Malt 5.5 EBC (77.5%)  
 ^ The Malt Miller (UK) MAL-00-042  
 100 g - Flaked Maize 3 EBC (10.6%)  
 ^ The Malt Miller (UK) MAL-03-004  
 38 g - Biscuit Malt 55 EBC (4%)  
 ^ The Malt Miller (UK) MAL-00-024  
 33 g - Crystal Malt 150 EBC (3.5%)  
 ^ The Malt Miller (UK) MAL-01-008  
 33 g - Dark Crystal Malt 240 EBC (3.5%)  
 ^ The Malt Miller (UK) MAL-01-002  
 8 g - Chocolate Malt 950 EBC (0.9%)  
 ^ The Malt Miller (UK) MAL-02-004  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15.8 g)

45 min - 3.8 g - First Gold (T90) - 7.5% (14...)  
 ^ The Malt Miller (UK) HOP-04-006  
 15 min - 5.8 g - First Gold (T90) - 7.5% (13...)  
 ^ The Malt Miller (UK) HOP-04-006

### Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 6.2 g - Fuggles - 4.5% (1 IBU)

### 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  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.05 g - Lallemend Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4

### Yeast

0.3 pkg - Wyeast Labs London ESB Ale 1968

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

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

Mash Water : 2.83 L  
 Sparge Water : 5.96 L  
 Boil Time : 60 min  
 Total Water : 8.79 L



23 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  
 22 °C - 6 days - Primary  
 27 °C - 4 days - Conditioning  
 10 °C - 3 days - Cold Crash

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://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:

# Leg of Ordinary Biters

## Recipe Notes

Target: ABV = 3.8 %, IBU = 29, EBC = 33.5, OG = 1.036, FG = 1.007

<https://beerandwinejournal.com/quickly-maturing-ale/>

This beer matures quickly because it starts at a low original gravity (although well within BJCP guidelines for the style, ordinary bitter) and the yeast strain chosen ferments quickly, then flocculates. Pitching an adequate amount of yeast, aerating thoroughly and maintaining the fermentation temperature in the top part of the yeast's recommended fermentation range makes this fermentation proceed very quickly. Also, one fresh package of liquid yeast should have nearly the optimal number of cells to ferment this wort, so you don't need to make a yeast starter.