

Abbot Ale - 4.7%

Strong Bitter

Author: samrparker / The Malt Miller

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.89
 Colour : 20 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Final Gravity : 1.008

Fermentables (1.03 kg)

852 g - Maris Otter 5.5 EBC (82.5%)
 ^ The Malt Miller (UK) MAL-00-038
 90 g - 90 min - Boil - Brown Sugar, Light 15....
 56 g - Flaked Torrified Maize 1.3 EBC (5.4%)
 ^ Get 'er Brewed (NI) GEB2153
 22 g - Crystal Malt 150 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-008
 13 g - Chocolate Malt 950 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (15.8 g)

90 min - 5.1 g - Goldings - 5.6% (16 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
 90 min - 5.1 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.4 g - Goldings - 5.6% (1 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Dry Hops

7 days - 2.2 g - Goldings - 5.6%
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.68 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
 ^ Brouwpunt (NL)

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.83 L
 Sparge Water : 6.86 L
 Boil Time : 90 min
 Total Water : 9.69 L



20 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 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:

Abbot Ale

Recipe Notes

Target: ABV = 4.8 %, IBU = ?, OG = 1.049, FG = 1.012.

Taken from Dave Lines book Brewing Beers like those you buy.