

Sheriff Fatman v2 - 4.3%

Best Bitter

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.91
 Colour : 20 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Total Gravity : 1.045
 Final Gravity : 1.012

Fermentables (1.13 kg)

1.084 kg - Finest Pale Ale Golden Promise 5.5...
 ^ The Malt Miller (UK) MAL-00-058
 34 g - Torrified Wheat 3.9 EBC (3%)
 ^ The Malt Miller (UK) MAL-03-006
 11 g - Midnight Wheat Malt 1465 EBC (1%)
 18 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (28.4 g)

90 min - 4 g - Cluster Fugget (T90) - 8.1% (1...
 ^ Yakima Chief
 90 min - 3 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 7.1 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 80 °C
 20 min - 14.3 g - Celeia (Styrian Goldings) (...)

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.69 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.67 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 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 (90min) (rev 4)

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

Mash Water : 3.29 L
 Sparge Water : 6.54 L
 Boil Time : 90 min
 Total Water : 9.83 L



20 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71.6 °C - Strike Temp
 65.5 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

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: 5.38
 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

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Recipe Notes

Target: ABV = 4.4 %, IBU = 42, EBC = 27, OG = 1.044, FG = 1.011.