

Fuller's Brewery - London Pride (clone) - 3.9%

Best Bitter

Author: nic-firth / The Malt Miller

Type: Extract

IBU : 33 (Tinseth)
BU/GU : 0.79
Colour : 16 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.002
Original Gravity : 1.041
Final Gravity : 1.011

Fermentables (835 g)

750 g - 10 min - Boil - Premium Grade Light L...
^ The Malt Miller (UK) EXT-01-010
85 g - 30 min - Mash - Crystal Malt 150 EBC (...
^ The Malt Miller (UK) MAL-01-008

Hops (9.8 g)

30 min - 3.8 g - Target (T90) - 7.5% (15 IBU)
^ The Malt Miller (UK) HOP-04-003
30 min - 2 g - Challenger (T90) - 7.2% (8 IBU)
^ The Malt Miller (UK) HOP-04-000
30 min - 2 g - Northdown (T90) - 7.4% (8 IBU)
^ The Malt Miller (UK) HOP-04-005
10 min - 2 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001

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 : 0.26 L
Sparge Water : 7.7 L
Boil Time : 60 min
Total Water : 7.96 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (30 min)
72 °C - Strike Temp
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:

Recipe Notes

Target: ABV = 4 %, IBU = 31, OG = 1.042, FG = 1.011
Place the malt grains in a hop sock and soak them in the water for half an hour @ 67 C.
<https://www.themaltmiller.co.uk/product/london-pride-mini-mash/>
Tweaked the hop bill.
Correction in LME for target OG.