

Dry Pale Bitter - 4.1%

Best Bitter

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.67
 Colour : 8 EBC
 Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.038
 Total Gravity : 1.040
 Final Gravity : 1.009

Fermentables (980 g)

885 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 70 g - Wheat Malt 4 EBC (7.1%)
 ^ The Malt Miller (UK) MAL-04-004
 25 g - Caramalt 35 EBC (2.6%)
 ^ The Malt Miller (UK) MAL-01-032
 17 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19 g)

60 min - 10 g - Celeia (Styrian Goldings) (T9...
 ^ The Malt Miller (UK) HOP-06-004
 10 min - 5 g - Celeia (Styrian Goldings) (T90...
 ^ The Malt Miller (UK) HOP-06-004
 10 min - 2 g - Challenger (T90) - 6.1% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-000

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2 g - Willamette (T90) - 5.3% (1 IBU)

Yeast

0.4 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 2.94 L
 Sparge Water : 5.88 L
 Boil Time : 60 min
 Total Water : 8.82 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 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

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 = 34, OG = 1.038, FG 1.008.