

November Spawned a Bitter - 4.3%

Best Bitter

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Type: All Grain

IBU : 51 (Tinseth)
 BU/GU : 1.22
 Colour : 17 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.041
 Final Gravity : 1.008

Fermentables (969 g)

666 g - Maris Otter 5.5 EBC (68.7%)
 ^ The Malt Miller (UK) MAL-00-038
 111 g - Torrified Wheat 4.5 EBC (11.5%)
 ^ Get 'Er Brewed (IE) GEB2151
 60 g - Extra Light Crystal Malt 100 EBC (6.2%)
 ^ The Malt Miller (UK) MAL-01-031
 44 g - Amber Malt 50 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-02-000
 44 g - 10 min - Boil - Brown Sugar, Dark 98.5...
 44 g - Dextrose 2 EBC (4.5%)

Hops (31.4 g)

60 min - 7.4 g - Admiral (Whole) - 12% (45 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8 g - First Gold (Whole) - 7.9% (3 IBU)
 10 min - 8 g - Northdown (Whole) - 8.1% (3 IBU)

Dry Hops

2 days - 8 g - First Gold (Whole) - 7.9%

Miscellaneous

Mash - 0.61 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.11 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.14 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.23 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs Thames Valley Ale 1275

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

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

Mash Water : 2.31 L
 Sparge Water : 6.31 L
 Boil Time : 60 min
 Total Water : 8.62 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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:

Recipe Notes

Target: ABV = 4.3 %, IBU = 46, EBC = 15.6, OG = 1.041, FG = 1.008.