

Sitient Stoat v1 - 4.6%

Strong Bitter

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.67
 Colour : 26 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Total Gravity : 1.046
 Final Gravity : 1.011

Fermentables (1.1 kg)

945 g - Maris Otter 5.5 EBC (85.8%)
 ^ The Malt Miller (UK) MAL-00-038
 55 g - Extra Dark Crystal Malt 400 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-004
 49 g - Pale Wheat Malt 3 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-00-047
 45 g - Carapils 4 EBC (4.1%)
 ^ The Malt Miller (UK) MAL-01-016
 7 g - Pale Chocolate Malt 525 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-011
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26 g)

45 min - 5 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 20 min - 6 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 10 min - 15 g - Celeia (Styrian Goldings) (T9...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.32 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.3 L
 Sparge Water : 5.64 L
 Boil Time : 60 min
 Total Water : 8.94 L



26 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 72.7 °C - Strike Temp
 66.5 °C - 90 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 45 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:

Recipe Notes

Target: ABV = 4.9 %, IBU = 31, EBC = 30, OG = 1.046, FG = 1.013.
 WY1318 from stored slurry (used twice before) in 0.5 L of pre-hopped wort boiled for ten minutes,
 shaken-not-stirred starter left @ 23°C for ~18 hours before pitching.

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Recipe Notes

Pitched at 26°C, cooled to 21°C over six hours, then left to ferment around 22/23°C for just over 13 days.