

Bitter - 4.2%

Best Bitter

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Type: All Grain

IBU : 22 (Tinseth)
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.040
 Final Gravity : 1.008

Fermentables (930 g)

719 g - Maris Otter 5.5 EBC (77.3%)
 ^ The Malt Miller (UK) MAL-00-038
 90 g - 10 min - Boil - Demerara Sugar 3.9 EBC...
 54 g - Extra Light Crystal Malt 100 EBC (5.8%)
 ^ The Malt Miller (UK) MAL-01-031
 37 g - Amber Malt 50 EBC (4%)
 ^ The Malt Miller (UK) MAL-02-000
 30 g - Torrified Wheat 3.9 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (6.8 g)

30 min - 1.8 g - Fuggles - 4.5% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 20 min - 5 g - Chinook (T90) - 11.3% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Miscellaneous

Mash - 0.39 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.12 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.99 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Mangrove Jack's Empire Ale Yeast M15
 ^ The Malt Miller (UK) YEA-02-036

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.43 L
 Sparge Water : 5.33 L
 Boil Time : 30 min
 Total Water : 7.76 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



13 EBC

Mash Profile

01 One Step Mash (30 min)
 72.1 °C - Strike Temp
 66 °C - 30 min - Temperature
 74 °C - 15 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 149

SO/Cl ratio: 1.6
 Mash pH: 5.41
 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 = ?, EBC = ?, OG = 1.0407, FG = 1.0075.