

Shepherd Neame - Master Brew (clone) - 4.2%

Best Bitter

Author: Brew Your Own British Ale At Home

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.59
 Colour : 17 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.009

Fermentables (996 g)

850 g - Maris Otter 5.5 EBC (85.3%)
 ^ The Malt Miller (UK) MAL-00-038
 66 g - Extra Light Crystal Malt 100 EBC (6.6%)
 ^ The Malt Miller (UK) MAL-01-031
 44 g - Torrified Wheat 3.9 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-03-006
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)
 6 g - Chocolate Malt 950 EBC (0.6%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (9.9 g)

30 min - 6.7 g - Target (T90) - 7.5% (20 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 15 min - 3.2 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

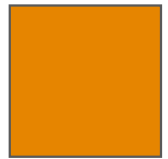
Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

01 Brouwput 5L (60min) (rev 3)

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

Mash Water : 2.77 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 2 L
 Total Water : 8.77 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 72.1 °C - Strike Temp
 66 °C - 60 min - Infusion

Fermentation Profile

Imported
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.36
 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:

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Recipe Notes

Target: ABV = 4.0 % (bottle) 3.7 % (cask), IBU = 26.