

Shepherd Neame - Spitfire Amber Kentish Ale (clone) - 4.6%

Best Bitter

Author: Paul Hutson

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.77
 Colour : 23 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Total Gravity : 1.045
 Final Gravity : 1.010

Fermentables (1.07 kg)

850 g - Maris Otter Pale Ale Malt 5.9 EBC (79...
 ^ The Malt Miller (UK) MAL-00-036
 70 g - Dark Crystal Malt 240 EBC (6.5%)
 ^ The Malt Miller (UK) MAL-01-002
 70 g - Torrified Wheat 3.9 EBC (6.5%)
 ^ The Malt Miller (UK) MAL-03-006
 45 g - Amber Malt 100 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-02-006
 35 g - Pale Wheat Malt 3 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-00-047
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.3 g)

60 min - 7.4 g - Target (T90) - 7.5% (29 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 15 min - 3.5 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

15 min hopstand @ 80 °C
 15 min - 3.7 g - East Kent Goldings (EKG) - 5...

Dry Hops

Day 3 - 3.7 g - East Kent Goldings (EKG) - 5%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Brouwstore (NL) 050.620.4

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 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



23 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 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 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.37
 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:

Shepherd Neame - Spitfire Amber Ken...



Recipe Notes

Target: ABV = 4.5 % (bottle) 4.2 % (can/cask), IBU = 36

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).