

## Admiral's Baggage ESB - 5.6%

### Strong Bitter

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Type: All Grain

IBU : 30 (Tinseth)  
 Colour : 22 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.054  
 Final Gravity : 1.011

### Fermentables (1.29 kg)

1.114 kg - Golden Promise Pale Ale Malt 5 EBC...  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-034  
 73 g - Brown Sugar, Light 15.8 EBC (5.7%)  
 55 g - Biscuit Malt 55 EBC (4.3%)  
 ^ The Malt Miller (UK) MAL-00-024  
 43 g - Extra Light Crystal Malt 100 EBC (3.3%)  
 ^ The Malt Miller (UK) MAL-01-031  
 7 g - Carafo Special Type 3 1400 EBC (0.6%)  
 ^ The Malt Miller (UK) MAL-01-009

### Hops (34.5 g)

30 min - 8.5 g - Challenger (T90) - 7.2% (23...  
 ^ The Malt Miller (UK) HOP-04-000  
 10 min - 12 g - Spalt Spalter - 3% (6 IBU)

### Dry Hops

2 days - 14 g - Celeia (Styrian Goldings) (T9...

### Miscellaneous

Mash - 0.46 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.13 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 0.98 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### 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 : 3.66 L  
 Sparge Water : 5.39 L  
 Boil Time : 60 min  
 Total Water : 9.05 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 73.3 °C - Strike Temp  
 67 °C - 90 min - Temperature

### Fermentation Profile

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

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 95 Mg 15 Na 68 Cl 92 SO 200

SO/Cl ratio: 2.2  
 Mash pH: 5.4  
 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:



22 EBC

### Recipe Notes

Target: ABV = 5.7 %, IBU = 30, EBC = 24, OG = 1.054, FG = 1.010.