

TT Golden Best (clone) - 3.8%

Best Bitter

Author: andrewbooth070 / The Malt Miller

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.84
 Colour : 11 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.041
 Final Gravity : 1.012

Fermentables (1.03 kg)

945 g - Golden Promise Pale Ale Malt 5 EBC (92%)
 ^ The Malt Miller (UK) MAL-00-034
 82 g - Amber Malt 62 EBC (8%)
 ^ The Malt Miller (UK) MAL-02-014

Hops (32 g)

30 min - 10.1 g - Fuggle (Whole) - 5% (19 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 9.7 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

10 min hopstand @ 80 °C
 10 min - 12.2 g - Celeia (Styrian Goldings) (...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.56 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.04 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.05 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.07 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

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 3.08 L
 Sparge Water : 4.89 L
 Boil Time : 30 min
 Total Water : 7.97 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 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: 5.37

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:

Recipe Notes

Target: ABV = 4.5 %, IBU = 36.6, OG = 1.041, FG = 1.011.