

Shufties off to Manwardrobe (20210307) - 3.5%

Ordinary Bitter

Author: Andymoz-70@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.77
 Colour : 19 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.037
 Total Gravity : 1.038
 Final Gravity : 1.011

Fermentables (926 g)

618 g - Maris Otter 5.5 EBC (66.7%)
 ^ The Malt Miller (UK) MAL-00-038
 168 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 56 g - Caramalt 29.5 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-01-014
 56 g - Dark Crystal Malt 240 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-01-002
 28 g - Munich Malt 24 EBC (3%)
 ^ The Malt Miller (UK) MAL-00-027
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.9 g)

60 min - 3.5 g - Challenger (T90) - 7.2% (14...
 ^ The Malt Miller (UK) HOP-04-000
 60 min - 2.5 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 20 min - 4.5 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004

Hop Stand

20 min hopstand @ 80 °C
 20 min - 8.4 g - East Kent Goldings (T90) - 5...

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

Yeast

0.5 pkg - Lallemmand (LalBrew) London English-...

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 2.78 L
 Sparge Water : 5.99 L
 Boil Time : 60 min
 Total Water : 8.77 L



19 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

Ale
 19 °C - 14 days - Primary

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: 5.37
 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:

Shufties off to Manwardrobe (20210307)

Recipe Notes

Target: ABV = , IBU = , EBC = , OG =1.034 , FG = .