

Greene King - Morland Old Speckled Hen (clone) - 5.1%

Strong Bitter

Author: Pappy's

Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.79
 Colour : 21 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.009

Fermentables (1.11 kg)

875 g - Maris Otter Pale Ale Malt 5.9 EBC (78...
 ^ The Malt Miller (UK) MAL-00-036
 120 g - Crystal Malt 150 EBC (10.8%)
 ^ The Malt Miller (UK) MAL-01-008
 90 g - 15 min - Boil - Golden Syrup 0 EBC (8.1%)
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...
 26 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)

Hops (17.3 g)

60 min - 7.1 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003
 15 min - 4.9 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 5.3 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 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 - Lallemend Servomyces
 ^ Brouwstore (NL) 050.620.4
 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

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

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

Mash Water : 2.99 L
 Sparge Water : 5.85 L
 Boil Time : 60 min
 Total Water : 8.84 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 73.3 °C - Strike Temp
 67 °C - 45 min - Temperature

Fermentation Profile

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

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.41

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Greene King - Morland Old Speckled...



Recipe Notes

Target: ABV = 5.0 %, IBU = ?

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