

Five Points Brewing - Best Goldings (clone) - 4.2%

Best Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.73
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.012

Fermentables (1.15 kg)

1 kg - Finest Pale Maris Otter 5 EBC (87%)
 ^ The Malt Miller (UK) MAL-00-072
 50 g - Amber Malt 62 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-02-014
 50 g - Crystal Medium 175 EBC (4.4%)
 ^ The malt Miller (UK) MAL-01-035
 50 g - Wheat Malt 4 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-04-004

Hops (22 g)

60 min - 7 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 7 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

30 min hopstand @ 80 °C
 30 min - 8 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.1 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
 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 - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.45 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.98 L



17 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

Fermentation Profile

Ale
 20 °C - 14 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:

Recipe Notes

Target: ABV = 4.1 %, IBU = ?, EBC = ?

Five Points Brewing - Best Goldings...

Recipe Notes

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