

## First Gold Bitter - 3.7%

### Ordinary Bitter

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Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.86  
 Colour : 24 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028  
 Original Gravity : 1.037  
 Final Gravity : 1.009

### Fermentables (968 g)

877 g - Pale Malt 2-Row 5.9 EBC (90.6%)  
 42 g - Crystal 45L Malt 90 EBC (4.3%)  
 34 g - Brown Malt 150 EBC (3.5%)  
 ^ The Malt Miller (UK) MAL-02-020  
 15 g - Chocolate Malt 950 EBC (1.6%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (22.4 g)

20 min - 10.7 g - First Gold (T90) - 7.5% (28...)  
 ^ The Malt Miller (UK) HOP-04-006

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 11.7 g - First Gold (T90) - 7.5% (4...)

### 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  
 Mash - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Munton's Gold

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

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

Mash Water : 2.9 L  
 Sparge Water : 5.91 L  
 Boil Time : 60 min  
 Total Water : 8.81 L



24 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

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 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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 = 3.86 %, IBU = 34.74, EBC = 20.57, OG = 1.037, FG = 1.008, mash pH = 5.38.