

Shepherd Neame - Spitfire Amber Kentish Ale (clone) v2 - 4.3%

Best Bitter

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Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.94
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.045
 Total Gravity : 1.045
 Final Gravity : 1.012

Fermentables (1.12 kg)

840 g - Halcyon Pale Ale Malt 5 EBC (75%)
 ^ The Malt Miller (UK) MAL-00-053
 90 g - Extra Light Crystal Malt 100 EBC (8%)
 ^ The Malt Miller (UK) MAL-01-031
 90 g - Torrified Wheat 4.5 EBC (8%)
 ^ Get 'Er Brewed (IE) GEB2151
 56 g - Amber Malt 50 EBC (5%)
 ^ The Malt Miller (UK) MAL-02-000
 44 g - Pale Wheat Malt 3 EBC (3.9%)
 ^ The Malt Miller (UK) MAL-00-047
 4 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13.1 g)

90 min - 6.7 g - Target (T90) - 7.5% (28 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 90 min - 4 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 2.4 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.66 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.1 pkg - Danstar London

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.09 L
 Sparge Water : 6.68 L
 Boil Time : 90 min
 Total Water : 9.77 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 46 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:

Shepherd Neame - Spitfire Amber Ken...

Recipe Notes

Target: ABV = 4.7 %, IBU = 43, EBC= 35, OG = 1.045.

v2.1: Added London yeast and fermentation profile.