

Budget Brew (20220629) - 4.1%

Best Bitter

Author: Colliefish@homebrewinguk.com

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.86
Colour : 14 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.041
Total Gravity : 1.042
Final Gravity : 1.011

Fermentables (1.1 kg)

977 g - Pale Malt, Pearl 5.9 EBC (88.9%)
122 g - Pale Crystal Malt 60 EBC (11.1%)
^ The Malt Miller (UK) MAL-01-019
15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (13.8 g)

60 min - 10.1 g - Challenger (T90) - 6.1% (32...)
^ The Malt Miller (UK) HOP-04-000
10 min - 3.7 g - Challenger (T90) - 6.1% (4 IBU)
^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.217 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Wilko Gervin English Ale Yeast

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

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

Mash Water : 3.3 L
Sparge Water : 5.64 L
Boil Time : 60 min
Total Water : 8.94 L



14 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: