

DSB - 4.7%

Strong Bitter

Author: The Malt Miller / dtebbs

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.76
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.012

Fermentables (1.18 kg)

1.099 kg - Maris Otter 5.5 EBC (93.4%)
 ^ The Malt Miller (UK) MAL-00-038
 49 g - Extra Dark Crystal Malt 400 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-004
 24 g - Torrified Wheat 3.9 EBC (2%)
 ^ The Malt Miller (UK) MAL-03-006
 5 g - Chocolate Malt 950 EBC (0.4%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (16.5 g)

60 min - 8.4 g - Challenger (T90) - 7.2% (30...
 ^ The Malt Miller (UK) HOP-04-000
 10 min - 4.9 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 3.2 g - Fuggles - 4.5% (1 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.33 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

0.4 pkg - Neales Brewing Supplies Classic Eng...
 ^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 3.46 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.99 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 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 = 5 %, OG = 1.048, FG = 1.010.

DSB

Recipe Notes

<https://www.themaltmiller.co.uk/product/dsb/>