

Workie Ticket v1 - 4.6%

Strong Bitter

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.65
 Colour : 33 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.014

Fermentables (1.28 kg)

979 g - Wildfire Pale Malt 9.3 EBC (76.3%)
 136 g - Munich 21.5 EBC (10.6%)
 72 g - Wheat White Malt 4.5 EBC (5.6%)
 32 g - Caramel Malt 120L 320 EBC (2.5%)
 32 g - Caramel Malt 60L 159 EBC (2.5%)
 32 g - Low Colour Chocolate Malt 550 EBC (2.5%)

Hops (21.7 g)

60 min - 4.9 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 15 min - 4.8 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 4.8 g - Willamette (Whole) - 5% (6 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 1 min - 3.6 g - Bramling Cross (Whole) - 5% (...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 1 min - 3.6 g - Willamette (Whole) - 5% (0 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.36 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.55 pkg - Wyeast Labs Northwest Ale 1332

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

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

Mash Water : 3.85 L
 Sparge Water : 5.26 L
 Boil Time : 60 min
 Total Water : 9.11 L



33 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °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 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 = 4.8 %, IBU = 38, EBC = 24, OG = 1.049, FG = 1.013.

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Recipe Notes

% Fermentable
76.2% Wildfire Pale Malt, TexMalt (3.8-4.5°L)
10.9% Munich malt, TexMalt (8.5°L)
2.5% caramel malt 120L, Briess (120°L)
2.5% caramel malt 60L, Briess (60°L)
5.4% white wheat malt, Briess (2.6°L)
2.5% pale chocolate malt, Crisp (400-600 EBC)

Time	Hop	Est. BUs
@ 60 min.	Cluster Fugget	25
@ 15 min.	Willamette	6
@ 15 min.	Bramling X	6
@ 1 min.	Willamette	0
@ 1 min.	Bramling X	0

Wyeast 1332 Northwest Ale Yeast (starter from top-crop & yeast cake)

One thing that immediately strikes me is it's far too light in colour. I made a mistake using pale chocolate, not sure why I chose it over regular chocolate malt. Some dark roast malt wouldn't have gone amiss either. I got good mash efficiency again and overshot the OG by a few points, but not enough to worry about liquoring back. The 1332 yeast seems fairly low-attenuating, so if it finishes at 1.014 or 1.015 that would also be fine. Another case of probably a nice ale, just not really what I was going for. I've made quite a few of those.