

Muntingtons - 3.5%

Ordinary Bitter

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.88
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.017
 Original Gravity : 1.031
 Final Gravity : 1.004

Fermentables (707 g)

425 g - Pale Malt 2-Row 5.9 EBC (60.1%)
 88 g - Lager Malt 3.9 EBC (12.5%)
 58 g - Corn Sugar (Dextrose) 0 EBC (8.2%)
 41 g - Spray Dried Malt Extract - Light 7 EBC...
 ^ The Malt Miller (UK) EXT-00-006
 26 g - Molasses 158 EBC (3.7%)
 25 g - Brown Sugar, Light 15.8 EBC (3.5%)
 18 g - Wheat Malt 5.5 EBC (2.6%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 13 g - Extra Light Crystal Malt 100 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-01-031
 13 g - Flaked Torrifified Maize 1.3 EBC (1.8%)
 ^ Get 'er Brewed (NI) GEB2153

Hops (14.6 g)

60 min - 4.3 g - Goldings - 5.6% (15 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
 60 min - 3.7 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 3.3 g - Fuggle (Whole) - 5% (1 IBU)
 ^ Worcester Hop Shop (UK)
 20 min - 3.3 g - Goldings - 5.6% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.27 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.72 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.11 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.43 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

Yeast

0.3 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 : 1.67 L
 Sparge Water : 6.74 L
 Boil Time : 60 min
 Total Water : 8.41 L



11 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
 76 °C - 15 min - Sparge

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: 5.22

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:

Muntingtons

Recipe Notes

Target: ABV = 3.68 %, IBU = 33.98, EBC = 10.7, OG = 1.033, FG 1.005, Mash pH = 5.21.

Starting Mash Thickness: 2.8 L/kg

Pitch Rate: 0.35 (M cells / ml / deg P)