

Bristol Grin Best Bitter v2 - 4.6%

Best Bitter

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Type: All Grain

IBU : 30 (Tinseth)
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.008

Fermentables (1.1 kg)

909 g - Brewer's Malt, 2-Row, Premium 3.9 EBC...
 88 g - Torried Wheat 3.9 EBC (8%)
 ^ The Malt Miller (UK) MAL-03-006
 56 g - Biscuit Malt 55 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-00-024
 37 g - Extra Dark Crystal Malt 400 EBC (3.4%)
 ^ The Malt Miller (UK) MAL-01-004
 9 g - Chocolate Malt 950 EBC (0.8%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (19.7 g)

60 min - 6.4 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 5 min - 5.5 g - Willamette (T90) - 5.3% (3 IBU)
 ^ The Malt Miller (UK) HOP-05-015

Dry Hops

4 days - 7.8 g - Willamette (T90) - 5.3%

Yeast

0.5 pkg - White Labs Bedford British Ale WLP006

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

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

Mash Water : 3.03 L
 Sparge Water : 5.82 L
 Boil Time : 60 min
 Total Water : 8.85 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



25 EBC

Mash Profile

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

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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 = 4.2 %, IBU = 30, EBC = 31, OG = 1.043, FG = 1.011.