

Unnamed brew (20210211) - 4.2%

Best Bitter

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.49
 Colour : 20 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.09 kg)

936 g - Maris Otter Pale Ale Malt 5.9 EBC (86...
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-036
 94 g - Biscuit Malt 55 EBC (8.7%)
 ^ The Malt Miller (UK) MAL-00-024
 37 g - Crystal Medium 175 EBC (3.4%)
 ^ The malt Miller (UK) MAL-01-035
 19 g - Dark Crystal Malt 240 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-01-002

Hops (18.2 g)

60 min - 3.3 g - Target (T90) - 7.5% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 5 min - 5.6 g - Challenger (T90) - 7.2% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 5 min - 5.6 g - First Gold (T90) - 7.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-006
 0 min - 3.7 g - First Gold (T90) - 7.5%
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 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

0.4 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.26 L
 Sparge Water : 5.66 L
 Boil Time : 60 min
 Total Water : 8.92 L



20 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

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.39

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 = 4.4 %, IBU = 30, OG = 1.045, FG = 1.012.