

Gravey's Brewery - London Bitter - 3.8%

Ordinary Bitter

Author: Gravey's Brewery / Greg Hughes

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.78
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Final Gravity : 1.010

Fermentables (956 g)

870 g - Pale Ale Malt 6 EBC (91%)
 ^ The Malt Miller (UK) MAL-00-010
 86 g - Crystal Malt 150 EBC (9%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (9 g)

60 min - 6 g - Challenger (T90) - 7.2% (23 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 60 min - 2 g - Fuggles - 4.5% (5 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 60 min - 1 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.46 ml - Calcium Chloride (CaCl2) 33...
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.1 g - Epsom Salt (MgSO4)
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - Steinie bottle 33 cl (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 2.87 L
 Sparge Water : 5.93 L
 Boil Time : 60 min
 Total Water : 8.8 L



18 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

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
 Ca 47 Mg 10 Na 67 Cl 11 SO 48

SO/Cl ratio: 4.4
 Mash pH: 5.43

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 = 4.9 %, IBU = 25.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).