

6X (clone) - 5.3%

Strong Bitter

Author: The Malt Miller / tetsuo

Type: All Grain

IBU : 23 (Tinseth)
 Colour : 22 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.015

Fermentables (1.35 kg)

1.201 kg - Maris Otter 5.5 EBC (88.8%)
 ^ The Malt Miller (UK) MAL-00-038
 91 g - Crystal Malt 150 EBC (6.7%)
 ^ The Malt Miller (UK) MAL-01-008
 30 g - Biscuit Malt 55 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-00-024
 30 g - Caramunich I 101 EBC (2.2%)

Hops (23.1 g)

60 min - 4.9 g - Fuggles - 4.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 4.1 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 10 g - Fuggles - 4.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 1 min - 4.1 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 4.06 L
 Sparge Water : 5.12 L
 Boil Time : 60 min
 Total Water : 9.18 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



22 EBC

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.41

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 = 5.12 %, IBU = 22.86, OG = 1.051, FG = 1.012