

BoJo - 4.1%

Best Bitter

Author: Lambert-Beer

Type: All Grain

IBU : 32 (Tinseth)
Colour : 17 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.041
Final Gravity : 1.010

Fermentables (1.02 kg)

966 g - Pale Malt, Maris Otter 5.9 EBC (94.8%)
49 g - Crystal Malt 118 EBC (4.8%)
5 g - Roasted Barley 1370 EBC (0.4%)

Hops (20.9 g)

First Wort - 5.1 g - East Kent Goldings (EKG)...
60 min - 5.3 g - Fuggle - 4.5% (13 IBU)

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 10.5 g - Styrian Golding (Savi...

Miscellaneous

Mash - 0.243 g - Calcium Chloride (CaCl2)
Mash - 0.73 g - Gypsum (CaSO4)
Mash - 1.948 ml - Phosphoric Acid 75%
^ 75%
Sparge - 0.991 ml - Phosphoric Acid 75%
^ 75%

Yeast

0.5 pkg - Mangrove Jack's Liberty Bell M36

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

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

Mash Water : 3.06 L
Sparge Water : 5.8 L
Boil Time : 60 min
Total Water : 8.86 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

Ale
19 °C - 10 days - Primary
4 °C - 4 days - Cold Crash
18 °C - 14 days - Carbonation

Water Profile

Acqua Comune di Lainate (English Ale)
Ca 160 Mg 10 Na 6 Cl 69 SO 207

SO/Cl ratio: 3
Mash pH: 1.44
Sparge pH: 5.6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



17 EBC