

Loose Cannon Brewery - Abingdon Bridge (clone) - 3.9%

Best Bitter

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.73
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.038
 Final Gravity : 1.008

Fermentables (943 g)

811 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 56 g - Brown Sugar, Dark 98.5 EBC (5.9%)
 38 g - Extra Light Crystal Malt 100 EBC (4%)
 ^ The Malt Miller (UK) MAL-01-031
 38 g - Wheat White Malt 4.5 EBC (4%)

Hops (13.8 g)

First Wort - 2.1 g - East Kent Goldings (T90)...
 ^ The Malt Miller (UK) HOP-04-001
 60 min - 2 g - Bramling Cross - 7% (8 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 60 min - 2 g - Willamette (T90) - 5.3% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-015
 15 min - 2.4 g - Bramling Cross - 7% (5 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 15 min - 2.4 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 2.9 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

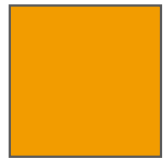
Yeast

0.5 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 2.66 L
 Sparge Water : 6.07 L
 Boil Time : 60 min
 Total Water : 8.73 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (105 min)
 70.4 °C - Strike Temp
 64.5 °C - 105 min - Temperature

Fermentation Profile

Ale
 20 °C - 24 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.41
 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:

Loose Cannon Brewery - Abingdon Bri...

Recipe Notes

Target: ABV = 4.1 %, IBU = 34, EBC = 14, OG = 1.038, FG = 1.009.
Changed Crisp Extra Light Cystal Malt (100 EBC) was Briess Crystal 40.