

Bodge Bitter (20230121) - 3.3%

Ordinary Bitter

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 1.02
 Colour : 15 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.034
 Final Gravity : 1.009

Fermentables (828 g)

735 g - Hook Head Irish Pale Malt 5 EBC (88.8%)
 35 g - Wheat Malt 4.1 EBC (4.2%)
 28 g - Dextrose 2 EBC (3.4%)
 25 g - Extra Light Crystal 100 110 EBC (3%)
 5 g - 30 min - Steep - Angry Bear - Black Mal...

Hops (16.7 g)

30 min - 6.6 g - Northdown - 7% (20 IBU)
 30 min - 3.3 g - First Gold (Whole) - 6% (8 IBU)
 30 min - 3.3 g - Fuggle (Whole) - 4% (5 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 3.5 g - East Kent Goldings (T90) - 4...

Miscellaneous

Mash - 0.25 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.67 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.02 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.31 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 - Lallemend (LalBrew) London
 ^ Brouwmaatje (NL) BM-BL.050.616.2

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.39 L
 Sparge Water : 5.35 L
 Boil Time : 30 min
 Total Water : 7.74 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.38
 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 = 3.8 %, IBU = 40, EBC = 13.7, OG = 1.038, FG = 1.008.

Rising Mash temperature.

No chill.

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Recipe Notes

Yeast Fermentis S04 & Fermentis S33, or Fermentis S04 & Lalbrew London