

It's Grim Up North - 4.3%

Best Bitter

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Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.9
 Colour : 13 EBC
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Total Gravity : 1.044
 Final Gravity : 1.011

Fermentables (1.11 kg)

742 g - Pale Malt 2-Row 3.9 EBC (67%)
 223 g - Mild Malt 7.9 EBC (20.1%)
 134 g - Vienna Malt 6.9 EBC (12.1%)
 9 g - 15 min - Boil - Blackstrap Molasses 600...
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20.1 g)

60 min - 9.4 g - Northdown - 7.5% (37 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10.7 g - Northdown - 7.5% (3 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

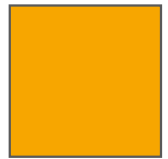
Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.3 L
 Sparge Water : 5.64 L
 Boil Time : 60 min
 Total Water : 8.94 L



13 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
 76 °C - 15 min - Sparge

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 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.37
 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 = 4.47 %, IBU = 38.38, EBC = 22.37, OG = 1.045, FG = 1.011, pH = 5.37.