

Time & Tide Brewing - Bitter Deal Hop Farm 2021 Harvest (clone)

Strong Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.51
 Colour : 26 EBC
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.057
 Total Gravity : 1.058
 Final Gravity : 1.014

Fermentables (1.48 kg)

1 kg - Maris Otter Malt 6 EBC (67.8%)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 225 g - Flaked Barley 3 EBC (15.3%)
 ^ The Malt Miller (UK) MAL-03-005
 100 g - Caramalt 29.5 EBC (6.8%)
 ^ The Malt Miller (UK) MAL-01-014
 75 g - Crystal Malt 150 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-01-008
 75 g - Crystal Rye Malt 150 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-01-010
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17 g)

60 min - 5 g - Prima Donna - 5% (12 IBU)
 30 min - 6 g - Prima Donna - 5% (11 IBU)
 15 min - 6 g - Prima Donna - 5% (7 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.22 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.65 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.41 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 - Lallemant (LalBrew) New England
 ^ Brouwstore (NL)

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

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

Mash Water : 4.43 L
 Sparge Water : 4.87 L
 Boil Time : 60 min
 Total Water : 9.3 L



26 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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 = 5.8 %, IBU = 30, EBC = 25, OG = 1.061, FG = 1.016.