

Best Bitter

Best Bitter (11 B)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 45,96 l
Boil Time: 70 min
End of Boil Vol: 43,75 l
Final Bottling Vol: 37,00 l
Fermentation: Ale

Date: 14/08/18
Brewer: Gabriel Neutzling
Asst Brewer:
Equipment: Panela 70l
Efficiency: 68,00 %
Est Mash Efficiency: 71,4 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7,00 kg	Pale Ale - Agrária (6,9 EBC)	Grain	1	88,6 %
0,50 kg	Biscuit 50 Dingemans (60,0 EBC)	Grain	2	6,3 %
0,30 kg	Caraamber (70,0 EBC)	Grain	3	3,8 %
0,10 kg	Special B Malt (325,0 EBC)	Grain	4	1,3 %
40,00 g	Target [9,48 %] - Boil 50,0 min	Hop	5	24,7 IBUs
50,00 g	Goldings, East Kent [5,13 %] - Boil 0,0 min	Hop	6	4,2 IBUs
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [...]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,042 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 4,0 %
Bitterness: 28,9 IBUs
Est Color: 17,3 EBC

Measured Original Gravity:
1,048 SG
Measured Final Gravity: 1,011 SG
Actual Alcohol by Vol: 4,8 %
Calories: 447,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 33,27 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,57
Measured Mash PH: 5,20

Total Grain Weight: 7,90 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,50
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,60 l of water at 72,6 C	65,6 C	75 min

Sparge: Fly sparge with 33,27 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale
Fermenter:

Storage Temperature: 0,0 C

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol):
Keg with 86,48 KPA
Age for: 0,00 days

Notes

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