

109 Best Bitter til DM

Engelsk best bitter (4 B)

Type: All Grain
Batch Size: 47,00 L
Boil Size: 50,96 L
Boil Time: 60 min
End of Boil Vol: 48,96 L
Final Bottling Vol: 45,50 L
Fermentation: Ale, Two Stage

Date: 20 Feb 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	51,0 %	3,26 L
4,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	40,8 %	2,61 L
0,40 kg	Chateau Crystal (150,0 EBC)	Grain	3	4,1 %	0,26 L
0,20 kg	CHATEAU BISCUIT® (50,0 EBC)	Grain	4	2,0 %	0,13 L
0,20 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	2,0 %	0,13 L
60,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	6	17,3 IBUs	-
60,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 30,0 min	Hop	7	13,3 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 10,0 min	Hop	9	2,1 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 3,0 min	Hop	10	0,7 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,5 %
Bitterness: 33,4 IBUs
Est Color: 28,8 EBC

Measured Original Gravity: 1,044 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,5 %
Calories: 408,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 16,77 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,59
Measured Mash PH: 0,00

Total Grain Weight: 9,80 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,00 L of water at 70,7 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 16,77 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: Bottle
Pressure/Weight: 143,81 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 1,7
Carbonation Est: Bottle with 143,81 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 154,24 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 27L

Karboneres med 4,5 - 5g/L.

Ca. 12L sparge

gær rehydreret.

ca. 47L i 2 x ståltank i gærskab ved 18 grader.

5g/L Reelt ca. 5,4g/L

115g

115g

3 x 9L fad = 27L

25 x 0,5L flaske = 12,5L

10 c 0,33L flaske = 3,3L

42,8L

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