

Proper English Bitter

Method: **All Grain**

Style: **Ordinary Bitter**

Boil Time: **60 min**

Batch Size: **22 liters** *(fermentor volume)*

Pre Boil Size: **28 liters**

Pre Boil Gravity: **1.029** *(recipe based estimate)*

Efficiency: **70%** *(brew house)*

Source: **Martin Haworth**

Calories: **128 calories** (Per 355mL)


Original Gravity: **1.039**

Final Gravity: **1.009**

ABV (standard): **3.97%**

IBU (tinseth): **31.6**

SRM (morey): **10.07**

 Mash pH **n/a**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.3 kg	United Kingdom - Maris Otter Pale	38	3.75	83.5%
0.33 kg	United Kingdom - Crystal 90L - <i>(late addition)</i>	33	90	8.4%
0.22 kg	United Kingdom - Wheat	37	2	5.6%
0.1 kg	German - Carapils	35	1.3	2.5%
3.95 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
20 g	East Kent Goldings	Leaf/Whole	5.98	Boil	60 min	15.2
40 g	East Kent Goldings	Leaf/Whole	5.98	Boil	15 min	15.09
40 g	East Kent Goldings	Leaf/Whole	5.98	Boil	1 min	1.31

Hops Summary

Amount	Variety	Type	AA
100 g	East Kent Goldings	Leaf/Whole	5.98
100 g	Total		

Other Ingredients

Amount	Name	Type	Use	Time
4 g	Whirlfloc	Fining	Boil	15 min.

Yeast

Gervin Ale (by Muntons) GV-12

Amount: 1

Attenuation (avg): 77%

Flocculation: High

Optimum Temp: 14 - 21 °C

Starter: No

Fermentation Temp: -

Pitch Rate: 0.35 *(M cells / ml / ° P)* 75 B cells required

Priming

CO₂ Level: 1.02 Volumes

Target Water Profile: Balanced Profile

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
0	0	0	0	0	0

Quick Water Requirements

Water	Gallons	Quarts
Recipe is in Metric, but your profile specifies US units. Adjusted volumes to US units		
Total mash water needed	8.78	35.1
Strike water volume at mash thickness of 1.5 qt/lb	3.27	13.1
Remaining sparge water volume	5.51	22.1
Grain absorption losses	-1.09	-4.4
Mash Lauter Tun dead space	-0.25	-1
Amount going into kettle	7.44	29.8
Boil off losses	-1.5	-6
Hops absorption losses	-0.13	-0.5
Amount going into fermentor	5.81	23.2
Total:	8.78	35.1

This recipe is shared.



View Count: 0

Brew Count: 0

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