

TETB Best Bitter Experimer

Best Bitter (11 B)

Type: All Grain
Batch Size: 21.00 L
Boil Size: 23.77 L
Boil Time: 60 min
End of Boil Vol: 21.88 L
Final Bottling Vol: 19.00 L
Fermentation: Ale, Single Stage

Date: 22 Oct 2021
Brewer: TETB
Asst Brewer:
Equipment: TETB 19L
Efficiency: 88.00 %
Est Mash Efficiency: 88.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ No yeast starter used
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 27.06 L
- ☐ Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.00 kg	No19 Floor Malted Maris Otter Malt (Crisp) (6....	Grain	1	91.2 %	1.96 L
0.15 kg	Crystal, Medium (Simpsons) (178.5 EBC)	Grain	2	4.6 %	0.10 L
0.12 kg	Biscuit (Dingemans) (44.3 EBC)	Grain	3	3.6 %	0.08 L
0.02 kg	Black Malt (Simpsons) (1666.5 EBC)	Grain	4	0.6 %	0.01 L

Mash Steps

Name	Description	Step Temperature	Step Time
Beta Glucanase	Add 11.63 L of water and heat to 45.0 C over 0...	45.0 C	20 min
Beta Amylase	Heat to 63.0 C over 10 min	63.0 C	45 min
Alpha Amylase	Heat to 70.0 C over 10 min	70.0 C	20 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	5 min

- ☐ Sparge Water Acid: None
- ☐ Fly sparge with 15.44 L water at 75.6 C
- ☐ Add water to achieve boil volume of 23.77 L
- ☐ Estimated pre-boil gravity is 1.038 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
15.00 g	Whitbread Golding Variety (WGV) [5.65 %] - ...	Hop	5	10.3 IBUs	-
30.00 g	Whitbread Golding Variety (WGV) [5.65 %] - ...	Hop	6	15.9 IBUs	-
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	-	-
40.00 g	Whitbread Golding Variety (WGV) [5.65 %] - ...	Hop	8	0.0 IBUs	-

- ☐ Estimated Post Boil Vol: 21.88 L and Est Post Boil Gravity: 1.043 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
☐ Transfer wort to fermenter
☐ Add water if needed to achieve final volume of 21.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	German Bock (Omega #OYL-111)	Yeast	9	-	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.043 SG)
☐ Measure Actual Batch Volume _____ (Target: 21.00 L)

Fermentation

- ☐ 22 Oct 2021 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)
☐

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.012 SG)
☐ Date Bottled/Kegged: 05 Nov 2021 - Carbonation: Keg with 12.54 PSI
☐ Age beer for 30.00 days at 18.3 C
☐ 05 Dec 2021 - Drink and enjoy!

Notes

FOR 150 Sulphate / 100 Chloride (let's try less minerality for a change)

MASH

5.82 litres RO
top up to 11.63 litres
4.7ml CRS
1/4 Camden tablet
0.7g Gypsum
0.8g Calcium chloride
1.7g Epsom salts

SPARGE

7.72 litres RO
top up to 15.44 litres
7.3ml CRS
1/4 Camden tablet
0.9g gypsum
1.1g calcium chloride
2.3g Epsom salts

- * Mashed in with the water at about 60°C and the mash was running very slowly for the first 15mins or so.
Lesson: do the 45°C rest even if you have no wheat in there.
- * Pre-boil was 24L at 1.032 (estimate), so I gave it a good hard boil.
- * Forgot the third hop addition until about 2/3rds through the run-off; so I quickly dumped them in and topped up the kettle with a couple of litres of boiling RO.
- * Post-boil was 21 L at 1.044 (estimate 21 L at 1.042).
- * Smack-pack hadn't swelled so I pitched the slurry from the Vienna (OLY-111, German bock)