

# Best Bitter Fools clubbrew



Best Bitter

Recipe by **Paul Groenewald**

|              |              |                |                 |                |                |
|--------------|--------------|----------------|-----------------|----------------|----------------|
| Batch Size   | Losses       | Boil Time      | Mash Efficiency | Mash Volume    | Sparge Volume  |
| <b>21 L</b>  | <b>2 L</b>   | <b>60 mins</b> | <b>70%</b>      | <b>15.41 L</b> | <b>15.44 L</b> |
| OG (SG)      | FG (SG)      | IBU            | Colour (EBC)    | ABV            |                |
| <b>1.042</b> | <b>1.011</b> | <b>36.0</b>    | <b>19.2</b>     | <b>4.11%</b>   |                |

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

## Fermentables

|                                       | Amount        | Usage       | PPG  | EBC   |
|---------------------------------------|---------------|-------------|------|-------|
| Maris Otter<br>Supplier: Crisp        | 4.00 kg (91%) | <b>Mash</b> | 38.0 | 7.9   |
| BISCUIT®<br>Supplier: Castle Malting  | 0.20 kg (5%)  | <b>Mash</b> | 35.4 | 50.0  |
| Crystal 400 - 173L<br>Supplier: Crisp | 0.11 kg (2%)  | <b>Mash</b> | 35.0 | 460.4 |
| Brown Malt<br>Supplier: Crisp         | 0.10 kg (2%)  | <b>Mash</b> | 35.2 | 128.1 |

## Mash Steps

|          | Temp  | Time   |
|----------|-------|--------|
| Mash In  | 67 °C | 70 min |
| Mash Out | 75 °C | 10 min |

## Hops

|                                | Amount        | Type   | Usage | Time   | AA  |
|--------------------------------|---------------|--------|-------|--------|-----|
| East Kent Goldings (IBU: 21.8) | 32.00 g (48%) | Pellet | Boil  | 60 min | 5.5 |
| Challenger (IBU: 9.3)          | 15.00 g (22%) | Pellet | Boil  | 20 min | 7   |
| Challenger (IBU: 2.8)          | 10.00 g (15%) | Pellet | Boil  | 1 min  | 7.6 |

## Hops

|                               | <b>Amount</b> | <b>Type</b> | <b>Usage</b> | <b>Time</b> | <b>AA</b> |
|-------------------------------|---------------|-------------|--------------|-------------|-----------|
| East Kent Goldings (IBU: 2.0) | 10.00 g (15%) | Pellet      | Boil         | 1 min       | 5.5       |

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## Yeast

|  | <b>Amount</b> | <b>Attenuation</b> |
|--|---------------|--------------------|
| SafAle English Ale<br>Product Code: S-04 | 1 packets     | 73 %               |

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## Extras

|                       | <b>Amount</b> | <b>Usage</b> | <b>Time</b> |
|-----------------------|---------------|--------------|-------------|
| Fermax Yeast Nutrient | 1 each        | Boil         | 15 min      |

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## Fermentation Steps

|                | <b>Temp</b> | <b>Time</b> |
|----------------|-------------|-------------|
| Fermentation 1 | 18 °C       | 10 days     |

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## Notes

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