

Best bitter Concours CRAB#5



Best Bitter

Recipe by **Yann Leroux**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
12 L	2 L	60 mins	78%	10.79 L	6.37 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.046	1.011	35.9	23.5	4.61%	

Mash and Sparge volumes calculated using the "Yann's Grainfather" profile.

Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Supplier: Crisp	1.90 kg (70%)	Mash	38.0	7.9
GoldSwaen©Brown Supplier: The Swaen	0.30 kg (11%)	Mash	34.0	135.0
Crystal 20L Supplier: Generic	0.30 kg (11%)	Mash	33.4	51.9
BlackSwaen©Biscuit Supplier: The Swaen	0.20 kg (7%)	Mash	34.5	80.8

Mash Steps

	Temp	Time
Mash In	67 °C	60 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 11.2)	10.00 g (18%)	Pellet	Boil	60 min	5.8
East Kent Goldings (IBU: 15.1)	20.00 g (36%)	Pellet	Boil	20 min	5.8
East Kent Goldings (IBU: 9.6)	25.30 g (46%)	Pellet	Boil	5 min	5.8

Yeast

	Amount	Attenuation
Nottingham	1 packets	75 %

Extras

	Amount	Usage	Time
Protafloc	1 tsp	Boil	15 min

Water Additions

	Mash	Sparge
Salt & Acid additions		
Sodium Bicarbonate (Baking Soda)	0.71 g	0.45 g
Calcium Chloride	0.96 g	0.6 g
Magnesium Sulphate (Epsom Salt)	0.53 g	0.33 g
Calcium Sulphate (Gypsum)	2.27 g	1.41 g

Fermentation Steps

	Temp	Time
Fermentation 1	20 °C	10 days

Notes