

Young's Ram Rod (2006) - 5.1%

**Strong Bitter**  
Author: Ron Pattinson

Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.44  
Colour : 9 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.040  
Original Gravity : 1.055  
Final Gravity : 1.016

**Fermentables (1.38 kg)**  
1.302 kg - Pale Wheat Malt 3 EBC (94.6%)  
^ The Malt Miller (UK) MAL-00-047  
74 g - Crystal 20L 52 EBC (5.4%)

**Hops (11.2 g)**  
75 min - 6 g - Fuggle (Whole) - 5% (14 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 5.2 g - Goldings - 5.6% (10 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

**Miscellaneous**  
Mash - 0.68 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.68 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.27 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.5 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**  
0.6 pkg - Wyeast Labs London ESB Ale 1968

**01 Brouwpunt 5L (75min) (rev 4)**

Batch Size : 5.6 L  
Boil Size : 8.21 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.13 L  
Sparge Water : 5.52 L  
Boil Time : 75 min  
Total Water : 9.65 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (60 min)  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature  
73.8 °C - 10 min - Mash out

**Fermentation Profile**  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
Mash pH: 5.4  
Sparge pH: 6

**Measurements**

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 5.49%, IBU = 25, EBC = 10.8, OG = 1.053, FG = 1.0115.

Pitch yeast @ 17.8 C.