

Clib Ordinary Bitter - 4.1%

Ordinary Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.94  
Colour : 17 EBC  
Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.025  
Original Gravity : 1.037  
Final Gravity : 1.006

Fermentables (907 g)

722 g - Maris Otter Malt 6 EBC (79.6%)  
^ Lot # 2500001777621 (12.05.2023)  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
69 g - Boil - Golden Syrup 10 EBC (7.6%)  
^ Tesco, Hull  
29 g - Torrefied Wheat 5 EBC (3.2%)  
23 g - Wheat Malt 4.1 EBC (2.5%)  
20 g - Caramalt 29.5 EBC (2.2%)  
^ The Malt Miller (UK) MAL-01-014  
17 g - Medium Crystal 240 265 EBC (1.9%)  
15 g - Pale Chocolate Malt 525 EBC (1.7%)  
^ The Malt Miller (UK) MAL-02-011  
12 g - Brown Malt 135 EBC (1.3%)

Hops (15.5 g)

60 min - 4.2 g - Admiral (Whole) - 10% (22 IBU)  
60 min - 3.6 g - East Kent Goldings - 5.4% (1...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

10 min hopstand @ 80 °C  
10 min - 2.9 g - Endeavour - 7% (1 IBU)  
10 min - 2.4 g - East Kent Goldings - 5.4% (1...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
10 min - 2.4 g - Progress - 7.6% (1 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.74 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.14 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.48 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - White Labs British Ale WLP005  
0.2 pkg - Munton-Fison Munton's Gold

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 2.51 L  
Sparge Water : 6.17 L  
Boil Time : 60 min  
Total Water : 8.68 L



17 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

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 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
Mash pH: 5.38  
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:

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## Recipe Notes

Target: ABV = 4.0 %, IBU = 30, EBC = 13, OG = 1.038, FG = 1.007.