

Hobgoblin Ruby Red Ale (clone) - 4.5%

Best Bitter

Author: The Malt Miller

Type: All Grain

IBU : 38 (Tinseth)  
BU/GU : 0.82  
Colour : 30 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.012

Fermentables (1.14 kg)

1.021 kg - Best (Pale) Ale Malt 5.7 EBC (89.6%)  
^ The Malt Miller (GB) MAL-00-042  
92 g - Dark Crystal Malt 240 EBC (8.1%)  
^ The Malt Miller (UK) MAL-01-002  
26 g - Chocolate Malt 950 EBC (2.3%)  
^ The Malt Miller (UK) MAL-02-004

Hops (26.4 g)

60 min - 3 g - East Kent Goldings - 5.4% (8 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
60 min - 3 g - Fuggle (Whole) - 5% (7 IBU)  
^ Worcester Hop Shop (UK)  
15 min - 16.3 g - Celeia (Styrian Goldings) (...  
^ The Malt Miller (UK) HOP-06-004  
15 min - 4.1 g - Cascade (T90) - 7.5% (8 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.52 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  
10 min - Boil - 1.219 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

Yeast

0.3 pkg - White Labs Burton Ale WLP023

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

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

Mash Water : 3.42 L  
Sparge Water : 5.55 L  
Boil Time : 60 min  
Total Water : 8.97 L



30 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature  
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 6 days - Primary  
21 °C - 4 days - Diacetyl rest  
10 °C - 4 days - Cold crash  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

SO/Cl ratio: 2  
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 = 4.5 %, IBU = 35, OG = 1.046, FG = 1.012.