

## Clibbington's Bitter - 4.2%

### Best Bitter

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Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.93  
Colour : 14 EBC  
Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.023  
Original Gravity : 1.034  
Total Gravity : 1.036  
Final Gravity : 1.004

### Fermentables (801 g)

504 g - Hook Head Irish Pale Malt 5 EBC (62.9%)  
168 g - Pilsner 3.5 EBC (21%)  
^ The Malt Miller (UK) MAL-00-074  
70 g - 10 min - Boil - Golden Syrup 10 EBC (8...  
^ Lot # P 2 313088 (06.03.2023)  
^ Tesco, Hull  
45 g - CaraRye 200 EBC (5.6%)  
14 g - Flaked Maize 3 EBC (1.8%)  
^ Lot # 211407666045 (25.01.2023)  
^ Brouwmaatje (NL) BM-BL.051.158.4/1  
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (19.3 g)

60 min - 5.3 g - Hallertau Blanc - 10% (30 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 5.6 g - Aurora (Whole) - 5% (2 IBU)  
20 min - 4.2 g - Endeavour (Whole) - 7% (2 IBU)

### Dry Hops

4 days - 4.2 g - Bobek (T90) - 4%  
^ The Malt Miller (UK) HOP-06-015

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.04 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.28 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.26 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.99 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

0.3 pkg - Lallemend (LalBrew) Verdant IPA  
0.3 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 : 2.19 L  
Sparge Water : 6.39 L  
Boil Time : 60 min  
Total Water : 8.58 L



14 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 60 Mg 5 Na 25 Cl 75 SO 80 HCO 41

SO/Cl ratio: 1.1

Mash pH: 5.37

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 = 3.8 %, IBU = 30. EBC = 11, OG = 1.037, FG = 1.008.