

**Ruddles - County Bitter (clone) - 5.9%**

**Strong Bitter**  
Author: Rotation@homebrewinguk.com

Type: All Grain

IBU : 70 (Tinseth)  
BU/GU : 1.34  
Colour : 16 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.028  
Original Gravity : 1.050  
Total Gravity : 1.052  
Final Gravity : 1.007

**Fermentables (1.15 kg)**  
941 g - Pale Ale Malt 5.5 EBC (82.2%)  
^ The Malt Miller (UK) MAL-00-042  
121 g - Invert Sugar #1 23.5 EBC (10.6%)  
61 g - Crystal Malt 150 EBC (5.3%)  
^ The Malt Miller (UK) MAL-01-008  
15 g - 10 min - Boil - Brown Sugar, Light 15....  
7 g - 10 min - Boil - Molasses 158 EBC (0.6%)  
24 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (27.2 g)**  
90 min - 13.4 g - Fuggle (Whole) - 5% (36 IBU)  
^ Worcester Hop Shop (UK)  
90 min - 10.1 g - Goldings - 5.6% (33 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

**Hop Stand**  
15 min hopstand @ 80 °C  
15 min - 3.7 g - Goldings - 5.6% (1 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

**Miscellaneous**  
Mash - 0.7 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.68 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.28 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.66 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
10 min - Boil - 1.217 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1  
Primary - 0.487 tbsps - Brewer's Caramel  
Secondary - 3.652 g - Gelatin

**01 Brouwpunt 5L (90min) (rev 4)**

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.01 L  
Sparge Water : 6.73 L  
Boil Time : 90 min  
Total Water : 9.74 L



16 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (60 min)  
65.3 °C - Strike Temp  
60 °C - 5 min - Dough in  
66 °C - 90 min - Temperature  
70 °C - 5 min - Sparge

**Fermentation Profile**  
01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
20 °C - 7 days - Secondary  
18 °C - 7 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 68

SO/Cl ratio: 2  
Mash pH: 5.39  
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: OG = 1.050.

Pitch yeast @ 20 C.

When cooled add the yeast and ferment until the SG reaches 1.015. Rack into 25ltr polythene cube and add the gelatine. Fit an airlock to the polythene cube and leave to settle for 7 days.

After 7 days rack the beer off into a primed pressure barrel and leave for a further 7 days before drinking.