

## Random Clib Bitter - 3.9%

### Best Bitter

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Type: All Grain

IBU : 53 (Tinseth)  
 BU/GU : 1.46  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026  
 Original Gravity : 1.034  
 Total Gravity : 1.036  
 Final Gravity : 1.006

### Fermentables (848 g)

593 g - Hook Head Irish Pale Malt 5 EBC (70%)  
 156 g - Pilsner 3.5 EBC (18.4%)  
 ^ The Malt Miller (UK) MAL-00-074  
 47 g - Bulgar Wheat Malt 3.9 EBC (5.5%)  
 47 g - Corn meal 2.6 EBC (5.5%)  
 5 g - Black (Patent) Malt 985 EBC (0.6%)  
 25 g - Bottling - Saffron Sugar 0 EBC

### Hops (13.1 g)

35 min - 4.6 g - Pilgrim (Whole) - 11.5% (23...  
 35 min - 4.1 g - Columbus (T90) - 15.5% (30 IBU)  
 ^ The Malt Miller (UK) HOP-05-009

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 4.4 g - College Cluster (Whole) - 3%...

### Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.74 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.15 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.47 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

### Yeast

0.4 pkg - White Labs Dry English Ale WLP007

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

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

Mash Water : 2.54 L  
 Sparge Water : 6.15 L  
 Boil Time : 60 min  
 Total Water : 8.69 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °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

SO/Cl ratio: 2

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:

### Recipe Notes

Targets: ABV = 3.8/4.2 %, IBU = ?, EBC = 11, OG = 1.040, FG = 1.012/1.008.

College Cluster Leaf (3%) @ Hop Tea

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## Recipe Notes

Split batch:

- WLP066 London Fog & Munton's Gold.
- WLP007 Dry English.

Mashed the grains in a 35 C.

Cooked cornmeal in water 30 mins to gelatinise and added to mash.