

## Clib Ruby Ale - 4.5%

### Best Bitter

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Type: All Grain

IBU : 42 (Tinseth)  
 BU/GU : 0.92  
 Colour : 35 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.046  
 Final Gravity : 1.012

### Fermentables (1.21 kg)

1.1 kg - Pale Malt 2-Row 5.9 EBC (91.3%)  
 77 g - Carabohemian 200 EBC (6.4%)  
 28 g - Roasted Barley 1000 EBC (2.3%)  
 ^ Brouwmaatje (NL) BM-BL.051.100.6

### Hops (27.8 g)

30 min - 4.4 g - Columbus (T90) - 15.5% (27 IBU)  
 ^ The Malt Miller (UK) HOP-05-009

### Hop Stand

10 min hopstand @ 90 °C  
 10 min 90 °C - 11.7 g - Bramling Cross - 7% (...)  
 ^ The Malt Miller (UK) HOP-04-004  
 10 min 90 °C - 11.7 g - Nonsuch (Whole) - 8.7...

### Miscellaneous

Mash - 0.58 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.06 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.57 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.07 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.38 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

0.5 pkg - White Labs British Ale WLP005

### 01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 6.86 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.62 L  
 Sparge Water : 4.52 L  
 Boil Time : 30 min  
 Total Water : 8.14 L



35 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 60 Mg 15 Na 50 Cl 75 SO 150

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:

### Recipe Notes

Target: ABV = 4.5 %, IBU = 44, EBC = 35, OG = 1.046, FG = 1.014.

Rising mash temp from 57C  
 No chill hop steep