

Clib Old Bitter - 4.5%

Best Bitter

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.81
 Colour : 29 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.016
 Original Gravity : 1.044
 Final Gravity : 1.010

Fermentables (977 g)

468 g - Premium Grade Light Liquid Malt Extra...
 ^ The Malt Miller (UK) EXT-01-010
 391 g - Maris Otter 5.5 EBC (40%)
 ^ The Malt Miller (UK) MAL-00-038
 47 g - Crystal Malt 150 EBC (4.8%)
 ^ The Malt Miller (UK) MAL-01-008
 31 g - Amber Malt 50 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-02-000
 20 g - Dark Crystal Malt 240 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-002
 20 g - Roasted Wheat Malt 950 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-02-012

Hops (29 g)

45 min - 4 g - Nugget - 13.9% (31 IBU)
 ^ The Malt Miller (UK) HOP-05-043

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 5 g - Brewer's Gold (Whole) - ...
 10 min 75 °C - 5 g - Centennial (T90) - 9.1%...
 10 min 75 °C - 5 g - Endeavour - 9.5% (2 IBU)
 10 min 75 °C - 5 g - Northdown (Whole) - 6.12...

Dry Hops

5 days - 5 g - Pilgrim - 11.5%

Yeast

0.4 pkg - Lallemant (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 1.53 L
 Sparge Water : 6.39 L
 Boil Time : 45 min
 Total Water : 7.92 L



29 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

Ale
 20 °C - 14 days - Primary

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 = 4.7 %, IBU = 52, EBC = 30, OG = 1.048, FG = 1.012.
 Add Pilgrim hop tea at bottling.
 Tweaked the hop bill to match the style.