

Brouwerij De Ranke - XX Bitter (clone) - 6%

Belgian IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 60 (Tinseth)
 BU/GU : 1.04
 Colour : 34 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.056
 Total Gravity : 1.058
 Final Gravity : 1.012

Fermentables (1.37 kg)

1.215 kg - Pilsen Malt 2.7 EBC (89%)
 ^ The Malt Miller (UK) MAL-00-002
 150 g - 10 min - Boil - Belgian Candi Sugar S...
 ^ The Malt Muller (UK) SUG-00-001
 30 g - Bottling - Belgian Candi Sugar Syrup D...
 ^ The Malt Muller (UK) SUG-00-001

Hops (90 g)

60 min - 10 g - Brewer's Gold (Whole) - 6.1%...
 ^ The Malt Miller (UK) HOP-02-007
 30 min - 30 g - Hallertauer Mittelfrueh (Whol...
 ^ The Malt Miller (UK) HOP-02-003
 10 min - 30 g - Hallertauer Mittelfrueh (Whol...
 ^ The Malt Miller (UK) HOP-02-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 20 g - Hallertauer Mittelfrueh (Whol...

Miscellaneous

Mash - 1.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.94 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafBrew Specialty Ale T-58

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

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

Mash Water : 3.65 L
 Sparge Water : 5.4 L
 Boil Time : 60 min
 Total Water : 9.05 L



34 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 16 °C - 14 days - Primary
 15 °C - 28 days - Carbonation

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 = 6.0 %, IBU = 65.

Original recipe @ brewersfriend.com/homebrew/recipe/view/242694/de-ranke-xx-bitter-clone

I tweaked the hop bill for range and target.

Fermentis yeast according to brewery information, most likely T-58 as BE-256 wasn't available at the time the brewery went from Rodenbach yeast to Fermentis dry yeast.

Low fermentation temperatures to avoid estery flavours.

Both. I use a blend of Fermentis T-58, that is spicy, and WB-06, and that has the esters and phenols. On the temp I start it cool (63F) and on day 2 or 3 let it go to 80F on its own.

That does 2 things, it keeps the esters and phenols down and hides the fusel alcohols that are produced at the beginning of fermentation.

Brouwerij De Ranke - XX Bitter (clone)

Recipe Notes

No dry hopping.
Conditioning for 4 weeks @ 15 C.