

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

### Belgian IPA

Author: guyfrombrussels

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 - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.3 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

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 17 Mg 4 Na 34 Cl 50 SO 25  
 SO/Cl ratio: 0.5  
 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:

### Recipe Notes

Target: ABV = 6.0 %, IBU = 65.

# Brouwerij De Ranke - XX Bitter (clone)

## Recipe Notes

Original recipe @ [brewersfriend.com/homebrew/recipe/view/242694/de-ranke-xx-bitter-clone](https://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.

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 (63 F) and on day 2 or 3 let it go to 80 F 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.

No dry hopping.

Conditioning for 4 weeks @ 15 C.