

Crisp Ruby - 4.9%

British Brown Ale

Author: Crisp Malt

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.51
 Colour : 39 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Total Gravity : 1.049
 Final Gravity : 1.012

Fermentables (1.21 kg)

1.089 kg - Best Pale Ale Malt 5.5 EBC (90%)
 ^ The Malt Miller (UK) MAL-00-081
 85 g - Extra Dark Crystal Malt 400 EBC (7%)
 ^ The Malt Miller (UK) MAL-01-004
 24 g - Brown Malt 135 EBC (2%)
 12 g - Roasted Barley 1300 EBC (1%)
 ^ The Malt Miller (UK) MAL-02-007
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (15 g)

40 min - 2 g - Columbus (T90) - 15.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 20 min - 3 g - Cluster - 7% (7 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Endeavour - 9.5% (4 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 3.63 L
 Sparge Water : 5.41 L
 Boil Time : 60 min
 Total Water : 9.04 L



39 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °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 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3
 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

Target: ABV = 5 %, IBU = 23, EBC = 34, OG = 1.047, FG = 1.008.

Crisp Ruby

Recipe Notes

<https://crispmalt.com/recipes/ruby/>

Adjusted the hop gifts and timing for IBU target.