

Brouwerij De Ranke - XX Bitter (clone) v2 - 5.4%

Belgian IPA

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Type: All Grain

IBU : 61 (Tinseth)
 BU/GU : 1.16
 Colour : 31 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.011

Fermentables (1.23 kg)

1.1 kg - Pilsen Malt 2.7 EBC (89.4%)
 ^ The Malt Miller (UK) MAL-00-002
 130 g - 10 min - Boil - Belgian Candi Sugar S...
 ^ The Malt Muller (UK) SUG-00-001
 32 g - Bottling - Belgian Candi Sugar Syrup D...
 ^ The Malt Muller (UK) SUG-00-001

Hops (43.2 g)

60 min - 10.4 g - Brewer's Gold (T90) - 5.2%...
 ^ The Malt Miller (UK) HOP-06-011
 30 min - 12.4 g - Hallertauer Mittelfrueh (T9...
 ^ The Malt Miller (UK) HOP-06-008
 10 min - 12.4 g - Hallertauer Mittelfrueh (T9...
 ^ The Malt Miller (UK) HOP-06-008

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8 g - Hallertauer Mittelfrueh (T90)...

Miscellaneous

Mash - 3.3 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 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 - 0.49 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 - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Brouwstore (NL) 013.075.7
 Sparge - 5.64 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces

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

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

Mash Water : 3.3 L
 Sparge Water : 5.64 L
 Boil Time : 60 min
 Total Water : 8.94 L



31 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 + DR + Conditioning
 16 °C - 2 days - Primary
 19 °C (3 day ramp) - 12 days - Diacetyl rest
 15 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 17 Mg 4 Na 33 Cl 50 SO 25

SO/Cl ratio: 0.5
 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:

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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.

No dry hopping.

Conditioning for 4 weeks @ 15 C.