

Greene King - Ruddles County (clone) - 5.3%

Strong Bitter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.83
 Colour : 21 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.051
 Total Gravity : 1.053
 Final Gravity : 1.013

Fermentables (1.22 kg)

1.096 kg - Halcyon Pale Ale Malt 5 EBC (90.2%)
 ^ The Malt Miller (UK) MAL-00-053
 73 g - Sugar, Table (Sucrose) 2 EBC (6%)
 ^ Albert Heijn (NL)
 37 g - Crystal Malt 150 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-01-008
 9 g - Black Malt 1340 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-008
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19 g)

60 min - 5.2 g - Bramling Cross - 7% (18 IBU)
 ^ The Malt Miller (UK) HOP-04-004
 60 min - 5.2 g - Northdown (T90) - 7.4% (20 IBU)
 ^ The Malt Miller (UK) HOP-04-005
 15 min - 3.7 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 4.9 g - Fuggles - 4.5% (1 IBU)

Miscellaneous

Mash - 0.46 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.11 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.01 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs London ESB Ale 1968

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

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

Mash Water : 3.42 L
 Sparge Water : 5.56 L
 Boil Time : 60 min
 Total Water : 8.98 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 95 Mg 15 Na 68 Cl 92 SO 200

SO/Cl ratio: 2.2
 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 = 4.3 % (bottle) 5.37 %, IBU = 45, EBC = 20.1, OG = 1.053, FG = 1.012.
 Malt bill: Pale, Crystal.
 Hop bill: Goldings, Admiral, Pilgrim, Target, Bramling Cross.

Greene King - Ruddles County (clone)

Recipe Notes

Aroma: Soft Fruits, Blackcurrant, Hoppy.
Taste: Floral & Fruity Hop, Bitter.