

CRISP RUBY


Dried vine fruits and deep malt | ABV 5% | IBU 23 | OG 1047 SG


The deep red hue of this beer promises warmth and complexity. The malt bill is designed to bring dried vine fruits and all the hops are dark berry fruits. Expect malty depth with subtle hop aroma and bitterness.

BASICS




BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1047 SG
FINAL GRAVITY:	1008 SG
IBUs:	23
COLOUR (EBC/SRM):	34 / 17
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	268	90
CRYSTAL 400	24	7
BROWN	7	2
ROAST BARLEY	3	1
TOTAL	302	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
COLUMBUS	351	30	16	Start of boil
CLUSTER	500	20	7.5	Middle
ENDEAVOUR	1339	50	7	Flame out

METHODS / TIMINGS

	TEMPERATURES
MASH TEMP:	66°C / 151°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	23°C / 73°F
	MASH LIQUOR VOL (LITRES): 815
	LIQUOR / MASH RATIO: 2.7 : 1

	TIMINGS
MASH: 60 mins	BOIL: 60 mins

	YEAST
WINDSOR ALE	

 **Mike's Top Tip**

“Add the crushed Roasted Barley on top of the mash for this brew, then sparge through it to get the deep ruby colour.”