

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):	25
ORIGINAL GRAVITY:	47 SG
FINAL GRAVITY:	8 SG
IBUs:	23
COLOUR (EBC/SRM):	34 / 17
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	4.370	90
CRYSTAL 400	0.390	7
BROWN	0.110	2
ROASTED BARLEY	0.050	1
TOTAL	4.920	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
COLUMBUS	10	15	16	Start of boil
CLUSTER	10	5	7.5	Middle
CASCADE	16	2	6	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP: 66°C / 151°F	
FERMENTATION TEMP: 17°C / 62°F	
TARGET ATTENUATION: 83%	
 MASH LIQUOR VOL (LITRES):	17
 LIQUOR / MASH RATIO:	2.7 : 1

 TIMINGS
MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND WINDSOR ALE - 11G

Crisp Malt's Top Tips



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