

Clib Dark IPA - 4.3%

Black IPA

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.96
Colour : 40 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Final Gravity : 1.010

Fermentables (1.09 kg)

899 g - Extra Pale Maris Otter 3.1 EBC (82.7%)
^ The Malt Miller (UK) MAL-00-040
88 g - Munich Malt II 23 EBC (8.1%)
^ Brouwmaatje (NL) BM-BL.051.306.9/1kg
44 g - Extra Light Crystal 100 110 EBC (4.1%)
32 g - 30 min - Steep - Black Malt 1340 EBC (...
^ The Malt Miller (UK) MAL-02-008
24 g - CaraAroma 350 EBC (2.2%)
^ Brouwmaatje (NL) BM-BL.051.188.1

Hops (23.5 g)

60 min - 5.5 g - Simcoe - 12.2% (35 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

10 min hopstand @ 80 °C
10 min - 6 g - Amarillo (T90) - 8.4% (2 IBU)
^ The Malt Miller (UK) HOP-05-007
10 min - 6 g - Endeavour (Whole) - 9.5% (2 IBU)
10 min - 6 g - First Gold (Whole) - 10.55% (2...
^ The Malt Miller (UK) HOP-00-009

Miscellaneous

Mash - 0.28 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.27 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.77 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

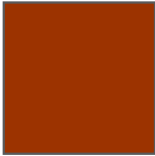
Yeast

0.3 pkg - White Labs British Ale WLP005
0.3 pkg - Munton-Fison Munton's Gold

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

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

Mash Water : 3.17 L
Sparge Water : 5.72 L
Boil Time : 60 min
Total Water : 8.89 L



40 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 55 Mg 2 Na 15 Cl 30 SO 115 HCO 17

SO/Cl ratio: 3.8
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 = 4.4 %, IBU = 40, EBC = 36, OG = 1.044, FG = 1.010.