

Strong Ale - 6%

British Strong Ale

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Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 0.71
Colour : 52 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.060
Final Gravity : 1.014

Fermentables (1.51 kg)

1.26 kg - Extra Pale Maris Otter 3.1 EBC (83.3%)
^ The Malt Miller (UK) MAL-00-040
83 g - Crystal Malt 150 EBC (5.5%)
^ The Malt Miller (UK) MAL-01-008
83 g - Rye Malt 24 EBC (5.5%)
48 g - 30 min - Steep - Black Malt 1340 EBC (...
^ The Malt Miller (UK) MAL-02-008
38 g - Carabohemian 200 EBC (2.5%)

Hops (30 g)

60 min - 7.6 g - Simcoe - 11% (38 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 8.4 g - Endeavour (Whole) - 9.5% (3...
10 min - 8.4 g - Progress (T90) (Whole) - 6%...

Dry Hops

4 days - 5.6 g - First Gold (T90) - 7.5%
^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.38 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 5.27 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.36 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.18 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Lallemend (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (105min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.11 L
Post-Boil Vol : 5.96 L

Mash Water : 4.39 L
Sparge Water : 6.25 L
Boil Time : 105 min
Total Water : 10.64 L



52 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 112 Mg 13 Na 26 Cl 130 SO 162 HCO 42

SO/Cl ratio: 1.3
Mash pH: 5.29
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 = 6%, IBU = 42, EBC = 44, OG = 1.060, FG = 1.015.