

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 - Lallemant (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

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

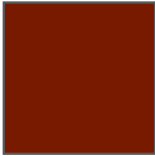
Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

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:



52 EBC

Recipe Notes

Target: ABV = 6% IBU = 42, EBC = 44, OG = 1.060, FG = 1.015.