

## Caribou Slobber - 4.9%

01 Brouwpunt 5L (60min) (rev 4) American Brown Ale Author: Northern Brewer Batch Size : 5.6 L : 7.76 L Boil Size Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 4.17 L : 41 (Tinseth) BU/GU : 0.75 Sparge Water : 5.04 L **38 EBC** Colour : 38 EBC Boil Time : 60 min Carbonation : 2.4 CO2-vol Total Water : 9.21 L Pre-Boil Gravity : 1.042 Brewhouse Efficiency: 71.8% : 1.054 Original Gravity Mash Efficiency: 73.3% Final Gravity : 1.017 Mash Profile Fermentables (1.39 kg) Mash Steps 1.178 kg - Pale 2-Row 3.5 EBC (84.8%) 73.5 °C - Strike Temp 67.2 °C - 60 min - Infusion 98 g - Caramel / Crystal 60L 118 EBC (7.1%) 76.7 °C - 10 min - Infusion 65 g - Caramel / Crystal 80L 158 EBC (4.7%) 33 g - Pale Chocolate 410 EBC (2.4%) 16 g - Black Malt 985 EBC (1.2%) Fermentation Profile Imported Hops (25.9 g) 21.1 °C - 0 days - Primary 60 min - 9.1 g - Goldings - 4.4% (19 IBU) 30 min - 8.4 g - Liberty - 3.9% (11 IBU) Water Profile 15 min - 8.4 g - Willamette - 5.5% (10 IBU) 02 NL Spa Reine Flat Mineral Water (www.ah.nl... Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67 Miscellaneous Mash - 0.65 g - Baking Soda (NaHCO3) SO/Cl ratio: 1 ^ Lot # 41190621/3 Mash pH: 5.39 ^ Brouwstore (NL) 003.106.2 Sparge pH: 6 Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %... ^ Lot # 115038 Measurements ^ Brouwstore (NL) 055.035.0 Mash - 0.65 g - Canning Salt (NaCl) Mash pH: ^ Albert Heijn (NL) Mash - 0.93 g - Epsom Salt (MgSO4) Boil Volume: ^ Lot # /2119000091 ^ Brouwstore (NL) 055.027.7 Pre-Boil Gravity: Mash - 0.94 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Post-Boil Kettle Volume: Mash - 0.4 ml - Lactic Acid 80% 80% Original Gravity: ^ Lot # 20200213 ^ Brouwstore (NL) 003.002.3 Fermenter Top-Up: Yeast 0.4 pkg - White Labs British Ale Yeast WLP005... Fermenter Volume: Final Gravity:

## Recipe Notes

https://www.northernbrewer.com/collections/beer-recipe-kits/products/caribou-slobber-all-grain-kit

Bottling Volume: