

Caribou Slobber (clone) - 4.9%

American Brown Ale

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Type: All Grain

IBU : 47 (Tinseth)
BU/GU : 0.91
Colour : 41 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.015

Fermentables (1.38 kg)

1.168 kg - Pale Malt 2-Row 3.9 EBC (84.5%)
100 g - Caramel Malt 60L 159 EBC (7.2%)
65 g - Caramel Malt 80L 210 EBC (4.7%)
32 g - 30 min - Steep - Pale Chocolate Malt 5...
^ The Malt Miller (UK) MAL-02-011
18 g - 30 min - Steep - Black Malt 1340 EBC (...
^ The Malt Miller (UK) MAL-02-008

Hops (25.9 g)

60 min - 9.1 g - Goldings - 5.6% (25 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
30 min - 8.4 g - Liberty - 4.3% (13 IBU)
15 min - 8.4 g - Willamette (T90) - 5.3% (10...
^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.87 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.27 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.56 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.27 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

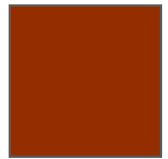
Yeast

0.6 pkg - Wyeast Labs Northwest Ale 1332

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

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

Mash Water : 4 L
Sparge Water : 5.16 L
Boil Time : 60 min
Total Water : 9.16 L



41 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 62 Mg 8 Na 23 Cl 66 SO 105 HCO 39

SO/Cl ratio: 1.6
Mash pH: 5.4
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: OG = 1.052.

Yeast: Danstar Windsor Ale or Wyeast 1332.