

## Clib Brown - 4.9%

### British Brown Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.72  
 Colour : 37 EBC  
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.045  
 Final Gravity : 1.008

### Fermentables (1.1 kg)

859 g - Maris Otter Extra Pale Ale 4 EBC (78.5%)  
 52 g - 10 min - Boil - Brown Sugar, Dark 98.5...  
 52 g - Dark Crystal Malt 240 EBC (4.8%)  
 ^ The Malt Miller (UK) MAL-01-002  
 44 g - Low Colour Chocolate Malt 550 EBC (4%)  
 44 g - Rye Malt 9.3 EBC (4%)  
 36 g - Wheat Malt 4 EBC (3.3%)  
 8 g - 30 min - Steep - Black Malt (Paul's Mal...)

### Hops (17.2 g)

60 min - 6 g - Pilgrim (Whole) - 10% (29 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.6 g - Flyer (Whole) - 7% (1 IBU)  
 10 min - 5.6 g - Nonsuch (Whole) - 9% (2 IBU)

### Miscellaneous

Mash - 0.73 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.61 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.36 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.58 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.2 pkg - White Labs British Ale WLP005  
 0.2 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 : 3.1 L  
 Sparge Water : 5.77 L  
 Boil Time : 60 min  
 Total Water : 8.87 L



37 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 30 Mg 6 Na 30 Cl 64 SO 56 HCO 17

SO/Cl ratio: 0.9  
 Mash pH: 5.39  
 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 = 4.8 %, IBU = 33, EBC = 33, OG = 1.045, FG = 1.010.