

Clib Dark Ale - 4.5%

Best Bitter

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.82
 Colour : 35 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.015
 Original Gravity : 1.044
 Final Gravity : 1.010

Fermentables (972 g)

483 g - 10 min - Boil - Premium Grade Light L...
 ^ The Malt Miller (UK) EXT-01-010
 196 g - Maris Otter 5.5 EBC (20.2%)
 ^ The Malt Miller (UK) MAL-00-038
 196 g - Vienna Malt 7.8 EBC (20.2%)
 58 g - CaraWheat 120 EBC (6%)
 ^ The Malt Miller (UK) MAL-01-001
 39 g - Chocolate Malt 950 EBC (4%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (22 g)

60 min - 6 g - Centennial - 9% (33 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

5 min hopstand @ 80 °C
 5 min - 8 g - Cascade (T90) - 6.5% (1 IBU)
 5 min - 8 g - Centennial - 9% (2 IBU)

Yeast

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

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

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

Mash Water : 1.47 L
 Sparge Water : 6.88 L
 Boil Time : 60 min
 Total Water : 8.35 L



35 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 42.7 °C - Strike Temp
 40 °C - 10 min - Temperature
 80 °C - 10 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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 = 4.3 %, IBU = 37, EBC = 32, OG = 1.044, FG = 1.011.