

## Centennial Brown Ale - 4.7%

### British Brown Ale

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Type: All Grain

IBU : 27 (Tinseth)  
 BU/GU : 0.58  
 Colour : 35 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.045  
 Final Gravity : 1.009

### Fermentables (1.08 kg)

859 g - Maris Otter 5.5 EBC (79.5%)  
 ^ The Malt Miller (UK) MAL-00-038  
 62 g - 10 min - Boil - Brown Sugar, Light 15....  
 62 g - Extra Light Crystal Malt 100 EBC (5.7%)  
 ^ The Malt Miller (UK) MAL-01-031  
 57 g - Pale Wheat Malt 3 EBC (5.3%)  
 ^ The Malt Miller (UK) MAL-00-047  
 40 g - Chocolate Malt 950 EBC (3.7%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (16.4 g)

30 min - 2.6 g - Centennial - 9% (10 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 3.8 g - Centennial - 9% (10 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 3.8 g - Centennial - 9% (5 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6.2 g - Centennial - 9% (2 IBU)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.62 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.89 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.9 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

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

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

Mash Water : 3.05 L  
 Sparge Water : 5.81 L  
 Boil Time : 60 min  
 Total Water : 8.86 L



35 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3

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

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## Recipe Notes

Tweaked the hop bill to match the style.