

Clibdon Black Stuff - 4.6%

Brett Beer

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.62
 Colour : 71 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.008

Fermentables (1.24 kg)

743 g - Pale Whale - Pale Malt 6 EBC (60%)
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>
 204 g - Flaked Barley 3.3 EBC (16.5%)
 124 g - Paul's Munich Malt 15 EBC (10%)
 ^ Brouwmaatje (NL) 051.043.8/1
 87 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007
 62 g - Amber Malt 50 EBC (5%)
 ^ The Malt Miller (UK) MAL-02-000
 19 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004

Hops (7 g)

60 min - 7 g - Target (T90) - 7.5% (27 IBU)
 ^ The Malt Miller (UK) HOP-04-003

Miscellaneous

Mash - 0.97 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.6 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.97 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

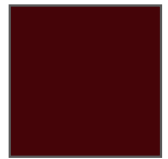
Yeast

1 pkg - White Labs Saccharomyces "Bruxellensi...

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

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

Mash Water : 3.4 L
 Sparge Water : 5.57 L
 Boil Time : 60 min
 Total Water : 8.97 L



71 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.37
 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 = 4.4 %, IBU = 35.

Paul's Pale malt 60%
 Flaked Barley 16.5%

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Recipe Notes

Paul's Munich 15 EBC 10%
RB 7% -- what is this ?
Crisp Amber 5%
Crisp Choc 1.5%

Target hops @ 60 perhaps
Maybe a flame out addition

WLP644 for a tropical twist?

Partial wort souring (a jug)