

## Centennial-Cluster Fugget Blend - 5.4%

### American Amber Ale

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Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.67  
 Colour : 35 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Final Gravity : 1.013

### Fermentables (1.39 kg)

976 g - Pale Malt 2-Row 3.9 EBC (70%)  
 139 g - CaraMunich Type 3 150 EBC (10%)  
 ^ The Malt Miller (UK) MAL-01-011  
 139 g - Melanoidin Malt 70 EBC (10%)  
 ^ The Malt Miller (UK) MAL-00-025  
 70 g - Heritage 1823 Greenwich Crystal Malt 1...  
 ^ The Malt Miller (UK) MAL-00-044  
 70 g - Victory Malt 49.5 EBC (5%)

### Hops (30 g)

30 min - 5 g - Centennial (T90) - 9.1% (17 IBU)  
 ^ The Malt Miller (UK) HOP-05-006  
 30 min - 5 g - Cluster Fugget (T90) - 8.1% (1...  
 ^ Yakima Chief

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5 g - Centennial (T90) - 9.1% (2 IBU)  
 10 min - 5 g - Cluster Fugget (T90) - 8.1% (2...)

### Dry Hops

5 days - 5 g - Centennial (T90) - 9.1%  
 5 days - 5 g - Cluster Fugget (T90) - 8.1%

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

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

Mash Water : 4.18 L  
 Sparge Water : 5.04 L  
 Boil Time : 60 min  
 Total Water : 9.22 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

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### 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: IBU = 36-40, OG = 1.054, FG = 1.008.  
 Tweaked the malt bill for colour and availability.  
 Guesstimated the hop bill.