

Clib's Centennial Brown v3 - 5.3%

American Brown Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 46 (Tinseth)
 BU/GU : 0.89
 Colour : 44 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.052
 Final Gravity : 1.012

Fermentables (1.29 kg)

1.025 kg - Maris Otter Malt 6 EBC (79.5%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 70 g - Caramel Malt 40L 105 EBC (5.4%)
 70 g - 10 min - Boil - Piloncillo 40 EBC (5.4%)
 70 g - White Wheat Malt 4.7 EBC (5.4%)
 55 g - Chocolate Malt 950 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (26.2 g)

60 min - 5.2 g - Cluster Fugget (T90) - 9% (2...
 15 min - 5.3 g - Centennial - 9% (13 IBU)
 ^ Worcesters Hop Shop (UK)
 5 min - 4.5 g - Centennial - 9% (5 IBU)
 ^ Worcesters Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 11.2 g - Centennial - 9% (4 IBU)
 ^ Worcesters Hop Shop (UK)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.23 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.91 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

0.4 pkg - Mangrove Jack's Empire Ale Yeast M15
 ^ Brouwstore (NL)

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

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

Mash Water : 3.66 L
 Sparge Water : 5.39 L
 Boil Time : 60 min
 Total Water : 9.05 L



44 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 - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 99 SO 99

SO/Cl ratio: 1
 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:

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Recipe Notes

Target: ABV = 5.3 %, IBU = 47, EBC = 94, OG = 1.054, FG = 1.014.