

Clib's Clearout Keeping Ale - 5.6%

Strong Bitter

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Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.73
 Colour : 34 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.012
 Original Gravity : 1.054
 Total Gravity : 1.055
 Final Gravity : 1.012

Fermentables (1.15 kg)

720 g - 10 min - Boil - Amber Malt 41 EBC (62...
 144 g - Euopils Malt 3.4 EBC (12.5%)
 97 g - Vienna Malt 6.9 EBC (8.4%)
 48 g - Crystal Malt 155 EBC (4.2%)
 38 g - Amber Malt 43.5 EBC (3.3%)
 24 g - Brown Malt 128 EBC (2.1%)
 24 g - Toasted Wheat Malt 25 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-00-069
 24 g - Torrified Wheat 3.9 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-03-006
 19 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)
 16 g - Carabohemian 200 EBC (1.4%)

Hops (74.6 g)

60 min - 4.1 g - Pilgrim - 8.4% (21 IBU)
 1 min - 24.3 g - Admiral (Whole) - 15.24% (9...
 ^ The Malt Miller (UK) HOP-00-010
 1 min - 20.7 g - First Gold (Whole) - 10.55%...
 ^ The Malt Miller (UK) HOP-00-009
 1 min - 8.5 g - Archer (Whole) - 5% (1 IBU)
 1 min - 7.3 g - Comet - 9.5% (2 IBU)
 1 min - 7.3 g - White Grape (Whole) - 3.1% (1...
 1 min - 1.2 g - Cascade - 4.3% (0 IBU)
 1 min - 1.2 g - Summit - 17% (1 IBU)

Miscellaneous

Mash - 0.08 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.08 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Sparge - 0.48 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Sparge - 0.91 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Sparge - 0.48 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Sparge - 0.91 g - Epsom Salt (MgSO4)

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

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

Mash Water : 1.17 L
 Sparge Water : 7.09 L
 Boil Time : 60 min
 Total Water : 8.26 L



34 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 80 Mg 15 Na 48 Cl 73 SO 197

SO/Cl ratio: 2.7

Mash pH: 5.33

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 = 5.8 %, IBU = 55+, EBC = 25, OG = 1.056, FG = 1.014.