

## Clibston's Old & Peculier - 5.8%

### Old Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 54 (Tinseth)  
 BU/GU : 0.99  
 Colour : 58 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.053  
 Total Gravity : 1.055  
 Final Gravity : 1.011

### Fermentables (1.31 kg)

625 g - Best (Pale) Ale Malt 5.7 EBC (47.8%)  
 ^ The Malt Miller (GB) MAL-00-042  
 469 g - Heritage Chevallier Ale Malt 6.7 EBC...  
 ^ Get 'er Brewed (NI) GEB2180  
 93 g - 10 min - Boil - Brown Sugar, Dark 98.5...  
 38 g - 30 min - Steep - Roasted Barley 1300 E...  
 ^ The Malt Miller (UK) MAL-02-007  
 38 g - Toasted Wheat Malt 25 EBC (2.9%)  
 ^ The Malt Miller (UK) MAL-00-069  
 25 g - 30 min - Steep - Black Malt 1340 EBC (...  
 ^ The Malt Miller (UK) MAL-02-008  
 19 g - 10 min - Boil - Black Treacle 197 EBC...  
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (24.4 g)

60 min - 4.8 g - Admiral (Whole) - 10% (23 IBU)  
 30 min - 11.2 g - Endeavour (Whole) - 7% (29...)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8.4 g - Flyer (Whole) - 7% (2 IBU)

### Miscellaneous

Mash - 0.63 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 - 0.68 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.67 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Lallemmand (LalBrew) Verdant IPA  
 ^ The Malt Miller (UK) YEA-02-051  
 0.3 pkg - Munton's Gold

### 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



58 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 75.5 °C - Strike Temp  
 69 °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 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8  
 Mash pH: 5.39  
 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 = 5.6-5.8 %, EBC = 51, OG = 1.055, FG = 1.012.