

Vandenbroek - Cluyn 1476 (clone) - 4.2%

Dutch-Style Kluinbier, Kluynbier, Cluynbi...

Author: langewout

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.56
 Colour : 55 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.045
 Final Gravity : 1.013

Fermentables (1.16 kg)

435 g - Flaked Oats Including Husk 2 EBC (37.6%)
 ^ The Malt Miller (UK) MAL-03-007
 410 g - Premiere Pilsner Malt 4 EBC (35.4%)
 ^ The Malt Miller (UK) MAL-00-033
 260 g - CaraMunich Type 2 120 EBC (22.5%)
 ^ The Malt Miller (UK) MAL-01-006
 52 g - Chocolate Malt 1200 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-02-017

Hops (15.2 g)

60 min - 4 g - Hallertauer Mittelfrueh (T90)...
 ^ The Malt Miller (UK) HOP-06-008
 30 min - 6 g - Hallertauer Hersbrucker - 2.5%...
 ^ The Malt Miller (UK) HOP-06-010
 20 min - 5.2 g - Perle (T90) - 6.6% (11 IBU)
 ^ The Malt Miller (UK) HOP-06-001

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.47 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.69 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.01 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33
 ^ The Malt Miller (UK) YEA-02-028

01 Brouwpunt 5L (90min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.47 L
 Sparge Water : 6.42 L
 Boil Time : 90 min
 Total Water : 9.89 L



55 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Dutch-Style Kluinbier
 56.3 °C - Strike Temp
 52 °C - 10 min - Foam / Protein rest
 62 °C - 35 min - Beta Amylase rest
 68 °C - 20 min - Time to have a beer :-)
 72 °C - 30 min - Alpha Amylase rest
 78 °C - 5 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 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

Order the double amount of Flaked oats in grams with husks to compensate for the husk volume.