

## Clibtinish (Lithuanian Keptinis) - 5%

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.56  
 Colour : 33 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050  
 Original Gravity : 1.050  
 Final Gravity : 1.012

### Fermentables (1.36 kg)

350 g - Munich Malt II 23 EBC (25.7%)  
 ^ Brouwmaatje (NL) BM-BL.051.306.9/1kg  
 300 g - Vienna Malt 6.9 EBC (22.1%)  
 240 g - Rye Malt 9.3 EBC (17.7%)  
 130 g - Crystal Malt 155 EBC (9.6%)  
 125 g - Biscuit 50 EBC (9.2%)  
 ^ Brouwmaatje (NL) 051.098.2/1  
 100 g - Acid Malt 5.9 EBC (7.4%)  
 75 g - Carapils 4 EBC (5.5%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 40 g - CaraMunich Type 2 120 EBC (2.9%)  
 ^ The Malt Miller (UK) MAL-01-006

### Hops (10 g)

30 min - 10 g - Perle - 8.25% (28 IBU)

### Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.14 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.8 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.97 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.92 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

1 pkg - Cullercoats Brewery English Ale

### 01 Brouwpunt 5L (no boil) (rev 4)

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

Mash Water : 4.08 L  
 Sparge Water : 3.31 L  
 Boil Time : 0 min  
 Total Water : 7.39 L



33 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 69.9 °C - Strike Temp  
 64 °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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

Mash pH: 4.6

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

Target: ABV = 3.5 %, IBU = ?, EBC = 28, OG = 1.036, FG = 1.009.

Efficiency 60% estimated 64% measured

Mashed in at 70C 2.5 litres per kg.

Perle hops boiled in about a litre of wort for 30 mins.

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## Recipe Notes

After the mash, the grains will be transferred to a baking tray and baked in the oven for an hour. Then transferred into a bag and 'sparged' in enough water to yield 7 litres of wort. There will be no boil but the mash will have been at 100 C in the oven for quite a while. Going to make a hop tea, maybe boil the hops with a little of the wort. OG measured at 1036, which means 64% efficiency.

Taste Notes: This has a distinct flavour that must be attributable to the mash bake. The grist was pretty malty but there's a twist. And it's a good twist. Bit sacrilegious but I think I'd do this again with some citrusy hops, maybe Cascade, Amarillo or Centennial. Maybe Bobek or Styrians. More late hops anyway.