**Celebration Ale**

5.2% / OG 1053

Recipe by

CBF Drinkit

All Grain
The recipe is optimized for Coobra CB3, but fits

all types of breweries and brewing methods.

**Coobra CB3**

**72%** efficiency

Batch Volume: **23 L**

Boil Time: **60** min

Mash Water: **19 L**

Sparge Water: **14 L** **@** 78 °C

Total Water: **33 L**

Boil Volume: **29 L**

Pre-Boil Gravity: **1.047**

**Vitals**

Est Original Gravity: **1.053**

Est Final Gravity: **1.014**

IBU (Tinseth): ca **45**

Color: **25 EBC**

Mash

Strike Temp — **71 °C**

Mash Temperature — **68 °C** — **60 min**

Mash Out — **76 °C** — **10 min**

 Malts **(5.5 kg)**

**4,5 kg** Pale Ale malt 7 EBC **(**82%**)**

 **0,3 kg** Dark crystal   300 EBC **(**5%**)**

 **0,6 kg** Cara pale   10 EBC **(**11%**)**

 **0,1 kg** Chocolate malt  600 EBC **(**2%**)**

Hops **(50 g)**

**25 g** **(**31 IBU**)** — Magnum — **Boil** — **45 min**

**50 g** **(**7 IBU**)** — Cascade   — **Boil** — **5 min**

**50 g** **(**6 IBU**)** — Delta   — **Boil** — **5 min**

Miscs

**0.3 tsp** — Irish Moss — **Boil** — **10 min**

Yeast

**1 pkg** — Mangrove Jack's **M44**West Coast

Fermentation

Primär / Primary — **18 °C** — **14 days**

Carbonation: **2.4 CO2-vol**

For carbonated fermentation in bottles, bottle fermentation with a total of 130 g sugar or with the corresponding amount of sugar tablets / sugar cubes

**Brewing**

Heat the mash water to about 70 degrees and stir the malt well. The malt lowers the temperature. Mash at 66-68 degrees for 60 min. Then feel free to raise the temperature for mashing to 75 degrees for 10 minutes. At this stage, it is also good if the leachate is heated and ready for use. Leak to the intended cooking volume

When the boil starts (beware of overcooking!) Follow the recipe for hops, clarifiers and any additives, times left are time left of the boil (20 min = last 20 minutes of the boil.) Boil 60 minutes.

When the cooking is over, cool down to 20 degrees or lower and then transfer to a well-cleaned fermenter and add the yeast. If necessary, top up with cold water to 23 Liter.

**Fermentation**

Ferment at 17-20 degrees for about 14 days.

**Bottling**

Do you make syrup for carbon dioxide fermentation, dissolve 6 grams of sugar per liter of beer in 1 dl of water and bring to a boil and let it boil for a few minutes. Carefully add the syrup to the wort.

If you use carbonated tablets or sugar cubes, for example, use the amount you usually use, alternatively corresponding to about 2 grams of sugar for a 33 cl bottle or about 3 grams for a 50 cl bottle.

Store the bottles in the dark at room temperature for about 14 days for carbon dioxide to form.

Cool a few bottles after about 14 days and taste.

Sometimes it may take a little longer storage time for the beer to come to maturity and mature.

Keep the bottles dark and cool (cool if possible, gives longer life on your home-brewed beer).

