

Jail Ale (clone) v2 - 4.5%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 49 (Tinseth)  
BU/GU : 1.08  
Colour : 20 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.045  
Final Gravity : 1.011

Fermentables (1.17 kg)

1.097 kg - Maris Otter Malt 6 EBC (93.4%)  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
38 g - Dark Crystal Malt 240 EBC (3.2%)  
^ The Malt Miller (UK) MAL-01-002  
26 g - Wheat Malt 4.1 EBC (2.2%)  
13 g - 30 min - Steep - Chocolate Malt 950 EB...  
^ The Malt Miller (UK) MAL-02-004

Hops (19.2 g)

60 min - 4.7 g - East Kent Goldings - 5.4% (1...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
60 min - 4.7 g - Fuggle (Whole) - 5% (11 IBU)  
^ Worcester Hop Shop (UK)  
60 min - 4.7 g - Progress - 7.6% (18 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)  
15 min - 5.1 g - East Kent Goldings - 5.4% (7...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.52 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - CrossMyLoof Midland

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.48 L  
Sparge Water : 5.51 L  
Boil Time : 60 min  
Total Water : 8.99 L



20 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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 68  
  
SO/Cl ratio: 2  
Mash pH: 5.38  
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: OG = 1. 049.