

Randy Mosher - Jaggery Pale Ale - 8.3%

English IPA

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Type: All Grain

IBU : 82 (Tinseth)
BU/GU : 1.13
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.073
Final Gravity : 1.010

Fermentables (1.61 kg)

1.145 kg - Pale Ale Malt 5.5 EBC (71.2%)
^ The Malt Miller (UK) MAL-00-042
263 g - 10 min - Boil - Jaggery 3.9 EBC (16.4%)
200 g - Wheat Malt 4.1 EBC (12.4%)

Hops (49.9 g)

90 min - 16.6 g - Northdown (T90) - 7.4% (65...
^ The Malt Miller (UK) HOP-04-005
5 min - 33.3 g - East Kent Goldings - 5.4% (1...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.3 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.71 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.33 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.61 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Boil - 0.884 g - Fenugreek (ground)

Yeast

0.3 pkg - Fermentis SafAle English Ale S-04
^ Lot # 66485 1315 245
^ Brouwmaatje (NL) BM-BL.050.005.8

01 Brouwpunt 5L (90min) (rev 4)

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

Mash Water : 4.04 L
Sparge Water : 6.03 L
Boil Time : 90 min
Total Water : 10.07 L



10 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 - 56 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
Mash pH: 5.4
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 = 6.5-7.3 %, IBU = 63, OG = 1.076.

Maturation: 8 to 12 weeks