

Jacobsen - Yakima IPA (clone) - 6.2%

American IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.65
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.061
Final Gravity : 1.014

Fermentables (1.5 kg)

1.25 kg - Pale Ale Malt 10 EBC (83.3%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
100 g - Carapils 4 EBC (6.7%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
100 g - Chateau Munich Light 13 EBC (6.7%)
^ Brouwmaatje (NL) BM-BL.051.614.1/1
50 g - Wheat Malt 5.5 EBC (3.3%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3

Hops (30 g)

30 min - 5 g - Simcoe - 12.2% (20 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
10 min - 5 g - Ekuanot (HBC 366) (Equinox) (T...
^ The Malt Miller (UK) HOP-05-019
10 min - 5 g - Mosaic - 11.6% (9 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Dry Hops

4 days - 5 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
4 days - 5 g - Ekuanot (HBC 366) (Equinox) (T...
4 days - 5 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous

Mash - 1.55 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.66 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.28 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Lallemmand (LalBrew) New England

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

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °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 107 Mg 9 Na 25 Cl 74 SO 228 HCO 17

SO/Cl ratio: 3.1
Mash pH: 5.32
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 %, IBU =45, OG = 1.061.

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Recipe Notes

First attempt at reverse engineering.