

Jacobite with Heather - 7.5%

British Strong Ale

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Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.38
Colour : 38 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.078
Final Gravity : 1.021

Fermentables (1.93 kg)

1.881 kg - Best (Pale) Ale Malt 5.7 EBC (97.5%)
^ The Malt Miller (GB) MAL-00-042
48 g - Roasted Barley 1300 EBC (2.5%)
^ The Malt Miller (UK) MAL-02-007

Hops (14.1 g)

120 min - 10.2 g - East Kent Goldings - 5.4%...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
10 min - 3.9 g - East Kent Goldings - 5.4% (3...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.4 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 5.69 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.4 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.29 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.37 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 39.2 g - Heather

Yeast

1.1 pkg - Wyeast Labs Scottish Ale 1728

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 5.79 L
Sparge Water : 5.74 L
Boil Time : 120 min
Total Water : 11.53 L



38 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
14 °C - 10 days - Primary
18 °C - 4 days - Diacetyl rest
14 °C - 14 days - Carbonation
14 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 112 Mg 13 Na 26 Cl 130 SO 162 HCO 42

SO/Cl ratio: 1.3
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 = 7.2 %, IBU = 29, OG = 1.070, FG = 1.015.