

## Jail Ale (clone) - 4.5%

### Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 41 (Tinseth)  
BU/GU : 0.9  
Colour : 18 EBC  
Carbonation : 1.8 CO2-vol

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

### Fermentables (1.17 kg)

1.072 kg - Planet Pale Malt 6 EBC (91.9%)  
51 g - CaraGold 12 EBC (4.4%)  
^ The Malt Miller (UK) MAL-01-000  
26 g - Wheat Malt 4.1 EBC (2.2%)  
18 g - Chocolate Malt 950 EBC (1.5%)  
^ The Malt Miller (UK) MAL-02-004

### Hops (23.3 g)

First Wort 60 - 8 g - Challenger (T90) - 6.1%...  
^ The Malt Miller (UK) HOP-04-000  
15 min - 6.4 g - Bramling Cross (Whole) - 5%...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

### Hop Stand

20 min hopstand @ 85 °C  
20 min 85 °C - 8.9 g - Bramling Cross (Whole)...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.18 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 - 0.7 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 : 3.5 L  
Sparge Water : 5.5 L  
Boil Time : 60 min  
Total Water : 9 L



18 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °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: