

29 St Austell - Proper Job (clone) - 5.8%

English IPA

Author: My Plonk Beer

Type: All Grain

IBU : 56 (Tinseth)
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Post-Boil Gravity: 1.056
Original Gravity : 1.058
Final Gravity : 1.014

Fermentables (1.41 kg)

1.375 kg - Maris Otter Pale Ale Malt 5.9 EBC...
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (42.8 g)

60 min - 2.8 g - Chinook (T90) - 11.3% (16 IBU)
60 min - 2.8 g - Willamette (T90) - 5.3% (8 IBU)
15 min - 5.7 g - Chinook (T90) - 11.3% (17 IBU)
15 min - 4.7 g - Willamette (T90) - 5.3% (7 IBU)

Hop Stand

15 min hopstand @ 75 °C
15 min 75 °C - 11 g - Cascade (T90) - 6.5% (3...
15 min 75 °C - 8.5 g - Chinook (T90) - 11.3%...
15 min 75 °C - 7.3 g - Willamette (T90) - 5.3...

Miscellaneous

Mash - 1.5 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
15 min - Boil - 1 items - Wort Chiller
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Lallemand Servomyces
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemand (LalBrew) Nottingham Yeast

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 4.13 L
Sparge Water: 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water: 2.47 L
Total Water : 10.6 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

High fermentability plus mash out
72.1 °C - Strike Temp
66 °C - 80 min - Mash
77 °C - 10 min - Mash Out

Fermentation Profile

Ale
19 °C - 14 days - Primary
19 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Original recipe by Cutters Choice Homebrew.
Target:

ABV = 5.5 %

IBU = 56.8

EBC = 8.9

Scale the recipe to your preferred ABV. Bottled 5.5%. Cask 4.5%

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



10 EBC