

15 EBC

Jester Smash it! - Beer 57 - 5.1%

American Pale Ale

Author: Mig

Type: All Grain

IBU : 57 (Tinseth) BU/GU : 1.09 Colour : 15 EBC Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.039 : 1.052 Original Gravity Final Gravity : 1.013

Fermentables (1.27 kg)

1.217 kg - Maris Otter Pale 7.4 EBC (95.5%) 37 g - Dark Crystal 80L 158 EBC (2.9%) 20 g - Sugar, Table (Sucrose) 2 EBC (1.6%) ^ Albert Heijn (NL)

Hops (45 g)

First Wort - 5.6 g - Jester (Whole) - 7.58% (... 30 min - 4.2 g - Jester (Whole) - 7.58% (12 IBU) 15 min - 7 g - Jester (Whole) - 7.58% (14 IBU) 5 min - 4.2 g - Jester (Whole) - 7.58% (5 IBU)

Hop Stand

30 min hopstand @ 80 °C 30 min 80 °C - 8 g - Jester (Whole) - 7.58% (...

Dry Hops

7 days - 16 g - Jester - 7.58%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33% Pre-Boil Gravity:

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.5 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.2 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 3.17 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 0.4 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

15 min - Boil - 0.32 g - Whirlfloc

Yeast

0.6 pkg - Wyeast Labs London Ale Yeast 1028

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

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

Mash Water : 3.76 L Sparge Water : 5.32 L Boil Time : 60 min Total Water : 9.08 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile Mash Steps

75.5 °C - Strike Temp

69 °C - 90 min - grainfather 78 °C - 30 min - grainfather

Fermentation Profile

Imported

20 °C - 0 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl... Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5 Mash pH: 5.38 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: