

Firestone Walker - Wookey Jack (clone) - 7.6%

Black IPA

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Type: All Grain

IBU : 87 (Tinseth)
 BU/GU : 1.15
 Colour : 76 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.075
 Final Gravity : 1.017

Fermentables (1.81 kg)

1.187 kg - Pale Ale (BestMälz) 4.9 EBC (65.5%)
 267 g - DME Golden Light (Briess) 7.9 EBC (14...
 173 g - Rye Malt 5.9 EBC (9.6%)
 54 g - Carafa Special III (Weyermann) 1400 EB...
 54 g - Caramel Rye (Weyermann) 175 EBC (3%)
 54 g - Wheat, Roasted 900 EBC (3%)
 22 g - Candi Sugar, Dark 540 EBC (1.2%)

Hops (62.3 g)

90 min - 4.1 g - Magnum (2014) - 13.1% (27 IBU)
 25 min - 6.7 g - Cascade - 5.5% (13 IBU)
 25 min - 6.7 g - Citra - 12.4% (30 IBU)

Hop Stand

10 min hopstand @ 90.2 °C
 10 min 90.2 °C - 11.2 g - Cascade - 5.5% (5 IBU)
 10 min 90.2 °C - 11.2 g - Citra - 12% (11 IBU)

Dry Hops

10 days - 11.2 g - Cascade - 5.5%
 10 days - 11.2 g - Citra - 12%

Miscellaneous

Mash - 0.57 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - White Labs English Ale WLP002

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.57 L
 Sparge Water : 4 L
 Boil Time : 60 min
 HLT Water : 4 L
 Top-Up Water : 0.77 L
 Total Water : 9.34 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Braumeister 4 step full body 73% efficiency
 42.7 °C - Strike Temp
 40 °C - 0 min - add malt pipe
 52 °C - 20 min - Protein Mode
 63 °C - 20 min - Maltose mode
 73 °C - 35 min - Saccharification 1
 78 °C - 20 min - Mash Out

Fermentation Profile

Imported
 19 °C - 4 days - Primary
 20 °C - 10 days - Secondary
 20 °C - 30 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1

Mash pH: 5.41

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



76 EBC

Recipe Notes

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Recipe Notes

This recipe yields a pretty good version of the original Wookey Jack from Firestone Walker Brewery. The malt bill can easily be modified for a higher ABV version if so desired. The original ABV is 8.3% with an IBU rating of 80.