

Improper Job (clone) - 5.4%

English IPA

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 0.95
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.014

Fermentables (1.36 kg)

1.174 kg - Maris Otter 5.5 EBC (86.1%)
 ^ The Malt Miller (UK) MAL-00-038
 83 g - Munich Malt 24 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-00-027
 83 g - Wheat Malt 4.1 EBC (6.1%)
 ^ Get 'er Brewed (NI) GEB2147
 23 g - Acidulated Malt 5 EBC (1.7%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (32.5 g)

First Wort 60 - 3.6 g - Willamette (T90) - 5.3% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-015
 First Wort 60 - 2.9 g - Chinook (T90) - 11.8% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 15 min - 5.6 g - Willamette (T90) - 5.3% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-015
 15 min - 3.6 g - Chinook (T90) - 11.8% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.5 g - Chinook (T90) - 11.8% (3 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 10 min - 5.3 g - Centennial (T90) - 9.5% (2 IBU)
 ^ The Malt Miller (UK) HOP-05-006
 10 min - 5 g - Willamette (T90) - 5.3% (1 IBU)
 ^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.65 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 - 0.65 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 4.09 L
 Sparge Water : 5.1 L
 Boil Time : 60 min
 Total Water : 9.19 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 Mash pH: 5.37
 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: