

## Jacobsen - Brown Ale (clone) - 5.4%

### British Brown Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.43  
 Colour : 49 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Final Gravity : 1.013

### Fermentables (1.44 kg)

1 kg - Pale Ale Malt 8.5 EBC (69.7%)  
 ^ Brouwmaatje (NL) 051.011.5  
 150 g - Amber Malt 49 EBC (10.5%)  
 ^ Brouwmaatje (NL) 051.035.4  
 150 g - CaraAmber 65 EBC (10.5%)  
 ^ Brouwmaatje (NL) 051.211.1  
 75 g - 30 min - Steep - Cara-120 120 EBC (5.2%)  
 ^ Brouwmaatje (NL) BM-BL.051.024.8/1  
 30 g - 30 min - Steep - Carafa I 630 EBC (2.1%)  
 ^ Brouwmaatje (NL) 051.318.4/250  
 30 g - 30 min - Steep - Chocolate Malt 900 EB...  
 ^ Brouwmaatje (NL) 051.027.1/250gr

### Hops (27 g)

30 min - 7 g - Fuggle (Whole) - 5% (13 IBU)  
 ^ Worcesters Hop Shop (UK)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 10 g - East Kent Goldings - 5.4% (4...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 20 min - 10 g - Nelson Sauvin (T90) - 10.7% (...  
 ^ The Malt Miller (UK) HOP-07-002

### Miscellaneous

Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.37 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.59 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

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

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

Mash Water : 3.9 L  
 Sparge Water : 5.23 L  
 Boil Time : 60 min  
 Total Water : 9.13 L



49 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 30 Mg 6 Na 30 Cl 64 SO 56

SO/Cl ratio: 0.9  
 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:

### Recipe Notes

Target: ABV = 6.0 %, IBU = 25, OG = 1.061.

### MALT

Lys ale malt, amber malt, cara-ambermalt, karamelmalt, carafa malt, farvemalt og glukosesirup

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## Recipe Notes

### HUMLE

Nelson Sauvin, East Kent Goldings og Fuggles.