

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

### English IPA

Author: Cutters Choice Homebrew

Type: All Grain

IBU : 52 (Tinseth)  
 BU/GU : 0.89  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Total Gravity : 1.058  
 Final Gravity : 1.014

### Fermentables (1.38 kg)

1.375 kg - Maris Otter Pale Ale Malt 5.9 EBC...  
 ^ The Malt Miller (UK) MAL-00-036  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (42.8 g)

60 min - 2.8 g - Chinook (T90) - 11.3% (15 IBU)  
 ^ The Malt Miller (UK) HOP-05-000  
 60 min - 2.8 g - Willamette (T90) - 5.3% (7 IBU)  
 ^ The Malt Miller (UK) HOP-05-015  
 15 min - 5.7 g - Chinook (T90) - 11.3% (16 IBU)  
 ^ The Malt Miller (UK) HOP-05-000  
 15 min - 4.7 g - Willamette (T90) - 5.3% (6 IBU)  
 ^ The Malt Miller (UK) HOP-05-015

### 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 - 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 - 2.39 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK) CH-03-013  
 15 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Brouwstore (NL) 050.620.4  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

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

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

Mash Water : 4.13 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 1.07 L  
 Total Water : 9.2 L



10 EBC

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  
 20 °C - 11 days - Primary  
 20 °C - 45 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: 5.39  
 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:

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## Recipe Notes

Target: ABV = 5.5 %, IBU = 56.8, EBC = 8.9