

## Jesse James Brown Ale - 5.9%

### Amerikansk brown ale

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Type: All Grain

IBU : 41 (Tinseth)  
Color : 49 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051  
Original Gravity : 1.057  
Final Gravity : 1.012

### Fermentables (6.47 kg)

2.7 kg - Pilsner 3.3 EBC (41.7%)  
2.5 kg - Pale Malt, Golden Promise 5.9 EBC (3...  
300 g - Caramunich II 124 EBC (4.6%)  
250 g - Chateau Abbey 44 EBC (3.9%)  
250 g - Chateau Biscuit 50 EBC (3.9%)  
200 g - Carafa Special II 820 EBC (3.1%)  
122 g - Crystal Malt 150 EBC (1.9%)  
80 g - Crystal Malt 220 EBC (1.2%)  
70 g - Chocolate 900 EBC (1.1%)

### Hops (140 g)

60 min - 20 g - Magnum (12,8%/2018) - 12.8% (...  
10 min - 40 g - Cascade - 6% (9 IBU)  
5 min - 40 g - Cascade - 6% (5 IBU)  
1 min - 40 g - Cascade - 6% (1 IBU)

### Miscellaneous

15 min - Boil - 8 g - Klar Urt

### Yeast

1 pkg - White Labs California Ale WLP001  
Starter: 2 L (200 g DME)

### Brewtools B40pro (Modificeret)

Batch Size : 21 L  
Boil Size : 29.02 L  
Post-Boil V.: 25.52 L

Mash Water : 22.42 L  
Sparge Water: 11.78 L  
Boil Time : 60 min  
Total Water : 34.2 L

Brewhouse Efficiency: 60%  
Mash Efficiency : 70%

### Mash Profile

Lav fermentabilitet - 60 min  
67 °C - 60 min - Mæskning  
78 °C - 15 min - Udmæskning

### Fermentation Profile

Ale (18->21) - 14 dage  
18 °C - 5 days - Primary  
21 °C - 9 days - Primary

### 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



49 EBC