

Jubelale Clone

Extract:

8 lbs. Light Malt Extract
1 lb Crystal 150L Malt
8 oz. Crystal Malt 70-80L
2 oz. Cara-pils
1 oz. Roasted Barley
¾ oz Chinook Hops (Bittering)
1 ½ oz. Cascade Hops (Bittering, Dry Hop)
½ oz. Willamette Hops (Bittering)
1 oz. Tettnanger Hops (Aroma)
1 ½ oz. Golding Hops (Aroma, Dry Hop)
Whirlfloc tablet or Irish moss
Wyeast 1056

- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (¾ oz. Chinook, ½ oz. Cascade, ½ oz. Willamette, 60 min)
- At 30 minutes add Tettnanger aroma hops and Whirlfloc tablet or Irish moss.
- At 0 minutes add ½ oz. Golding hops, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F to 70°F for one week
- Rack to secondary, add dry hops (Golding, Cascade) and finish fermentation.

All Grain:

10lbs. 8oz. 2-Row Malt
1lb. 8oz. Crystal 150L Malt
12 oz. Crystal 70-80L Malt
2 oz. Cara-pils
1 oz. Roasted Barley
¾ oz Chinook Hops (Bittering)
1 oz. Cascade Hops (Bittering, Dry Hop)
½ oz. Willamette Hops (Bittering)
1 oz. Tettnanger Hops (Aroma)
1 ½ oz. Golding Hops (Aroma, Dry Hop)



Questions About This Recipe?

Call Us: 1-800-638-2897

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Mash grains at 155°F for 1 hour. ¾ oz. Chinook, ½ oz. Cascade, ½ oz. Willamette for 60 min. 1 oz. Tettnanger for 30 min., ½ oz. Golding at 0 min. Dry hop 1 oz Golding and ½ oz. Cascade.

