



First brewed: 12/15

Recipe Number

Joker Clone

Beer Style

IPA

Beer Description

A cedar and citrus bomb. Another in our long series of clone attempts, this doesn't taste exactly like the original, but it hits the spot just like it!

Recipe Targets

Batch Volume: 19 Litres

ABV: 4.9%

Colour:

Original Gravity: 1.051

Finishing Gravity: 1.013

Mash Temperature: 68°C

Fermentation temp: 18-19°C

Brewhouse Efficiency: 72%

Ingredients

Malt and Sugars

Name	Weight	Percent
Lager	3.42kg	80
Wheat Malt	0.34kg	8
Caramalt	0.17kg	4
Munich	0.17kg	4
Rye Malt	0.17kg	4

Hops and extra additions

Name AAU Grams Boil Time IBU's

Ingredient	AAU	Grams	Addition Time	IBU
First Gold	8.12	16	60	17
Amarillo	10	12	15	8.6
Citra	12	11	15	9.4
Amarillo	10	20	0	n/a
Citra	12	20	0	n/a

Yeast

Danstar Nottingham

Brewer's notes and special instructions

Try adding oats to this malt bill to increase the body and mouthfeel to this fantastic IPA.

To make it taste even nicer, use US05 or M44 yeast.