

Thornbridge - Seaforth IPA (clone) v2 - 6%

English IPA

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Type: All Grain

IBU : 48 (Tinseth)  
BU/GU : 0.86  
Colour : 21 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.056  
Final Gravity : 1.010

Fermentables (1.45 kg)

1.383 kg - Maris Otter Malt 6 EBC (95.1%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
46 g - Caramel Malt 120L 320 EBC (3.2%)  
19 g - Victory Malt (biscuit) 73.5 EBC (1.3%)  
6 g - Chocolate Malt 950 EBC (0.4%)  
^ The Malt Miller (UK) MAL-02-004

Hops (32 g)

60 min - 2.7 g - Target (T90) - 7.5% (10 IBU)  
^ The Malt Miller (UK) HOP-04-003  
60 min - 1.7 g - Celeia (Styrian Goldings) (T...  
^ The Malt Miller (UK) HOP-06-004  
60 min - 1.3 g - Centennial - 9% (6 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 3.9 g - Challenger (T90) - 7.2% (10...  
^ The Malt Miller (UK) HOP-04-000  
30 min - 3.4 g - Celeia (Styrian Goldings) (T...  
^ The Malt Miller (UK) HOP-06-004  
30 min - 2.2 g - Centennial - 9% (7 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C  
30 min - 6.7 g - Celeia (Styrian Goldings) (T...  
^ The Malt Miller (UK) HOP-06-004  
30 min - 5.6 g - Challenger (T90) - 7.2% (3 IBU)  
^ The Malt Miller (UK) HOP-04-000  
30 min - 4.5 g - Centennial - 9% (3 IBU)  
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.67 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.26 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.49 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.06 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.36 L  
Sparge Water : 5.22 L  
Boil Time : 70 min  
Total Water : 9.58 L



21 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (95 min)  
71 °C - Strike Temp  
65 °C - 95 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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
Mash pH: 5.37  
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 = 6.1 %, IBU = 55, EBC = 36, OG = 1.056, FG = 1.010.