

Abbot Ale (clone) v2 - 4.9%

English IPA

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Type: All Grain

IBU : 48 (Tinseth)
 BU/GU : 0.98
 Colour : 23 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.012

Fermentables (1.21 kg)

1.076 kg - Maris Otter 5.5 EBC (89.2%)
 ^ The Malt Miller (UK) MAL-00-038
 119 g - Amber Malt 50 EBC (9.9%)
 ^ The Malt Miller (UK) MAL-02-000
 12 g - Black Malt 1340 EBC (1%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (25.8 g)

60 min - 6.2 g - First Gold (T90) - 6% (19 IBU)
 60 min - 5.1 g - Challenger (T90) - 6.5% (17...
 15 min - 6.8 g - Fuggles - 4.2% (8 IBU)

Hop Stand

15 min hopstand @ 85 °C
 15 min 85 °C - 7.7 g - Pilgrim - 8.8% (5 IBU)

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.08 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.58 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.58 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

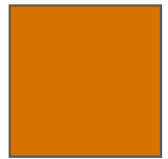
Yeast

0.3 pkg - CrossMyLoof Midland

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 3.62 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.04 L



23 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 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 21 Mg 8 Na 6 Cl 10 SO 65 HCO 21

SO/Cl ratio: 6.8
 Mash pH: 5.4
 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:

Recipe Notes

Target: ABV = 5.0 %, IBU = 48, EBC = 25.6, OG = 1.049, FG = 1.011, BU/GU = 0.96.