

Abbot Ale (clone) - 5.3%

British Strong Ale

Author: David Edgeley

Type: All Grain

IBU : 51 (Tinseth)
 BU/GU : 0.96
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.053
 Final Gravity : 1.013

Fermentables (1.3 kg)

1.148 kg - Finest Maris Otter Pale Ale 5.5 EB...
 ^ Get 'er Brewed (NI) GEB2128
 77 g - Chateau Biscuit 50 EBC (5.9%)
 51 g - Extra Dark Crystal Malt 400 EBC (3.9%)
 ^ The Malt Miller (UK) MAL-01-004
 25 g - Dextrose 2 EBC (1.9%)

Hops (19.1 g)

60 min - 8.1 g - First Gold (T90) - 7.5% (29...
 ^ The Malt Miller (UK) HOP-04-006
 60 min - 4.6 g - Challenger (T90) - 6.1% (14...
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 6.4 g - East Kent Goldings - 5.4% (8...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 4.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.31 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.02 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.87 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 15 min - Boil - 0.255 items - Protafloc

Yeast

0.3 pkg - Crossmyloof Beòir

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

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

Mash Water : 3.83 L
 Sparge Water : 5.27 L
 Boil Time : 60 min
 Total Water : 9.1 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

00 Ale
 20 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 112 Mg 13 Na 26 Cl 130 SO 162

SO/Cl ratio: 1.3
 Mash pH: 5.23
 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 = 5.5%, IBU = 44, EBC = 26.6, OG = 1.035, FG = 1.013, BHE = 75%, BU/GU = 0.80.

Water profile:

Ca2+ 150
 Mg2+ 13
 Na+ 26
 Cl- 130
 SO42- 162

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Recipe Notes

HC03- 98