Brewfather
www.brewfather.app

Dogfish Head 60 minutes IPA (clone) - 5.8%

American IPA
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Type: All Grain

IBU	: 51 (Tinseth)
BU/GU	: 0.91
Colour	: 13 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.043
Original Gravity	: 1.056
Final Gravity	: 1.012

Fermentables (1.4 kg)
1.281 kg - Maris Otter 5.5 EBC (91.8%)
^ The Malt Miller (UK) MAL-00-038
114 g - Biscuit Malt 55 EBC (8.2%)
^ The Malt Miller (UK) MAL-00-024

Hops (27.4 g)
60 min - 5 g - Simcoe - 12.2% (29 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
15 min - 5.6 g - Amarillo (T90) - 8.4% (12 IBU)
^ The Malt Miller (UK) HOP-05-007

Hop Stand
20 min hopstand @ 80 °C
20 min - 8.4 g - Amarillo (T90) - 8.4% (4 IBU)
^ The Malt Miller (UK) HOP-05-007
20 min - 8.4 g - Simcoe - 12.2% (6 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous
Mash - 1.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.65 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.25 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.4 pkg - Crossmyloof FIVE

01 Brouwpunt 5L (60min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L

Mash Water	: 4.19 L
Sparge Water	: 5.03 L
Boil Time	: 60 min
Total Water	: 9.22 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 107 Mg 9 Na 25 Cl 74 SO 228 HCO 17

SO/Cl ratio: 3.1
Mash pH: 5.32
Sparge pH: 6

13 EBC

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: OG = 1.056.