

Thornbridge - Seaforth IPA (clone) v1 - 5%

English IPA

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Type: All Grain

IBU : 50 (Tinseth)
BU/GU : 1
Colour : 18 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.3 kg)

1.235 kg - Maris Otter Malt 6 EBC (95%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
42 g - Dark Crystal Malt 240 EBC (3.2%)
^ The Malt Miller (UK) MAL-01-002
17 g - Amber Malt 43.5 EBC (1.3%)
6 g - Chocolate Malt 950 EBC (0.4%)
^ The Malt Miller (UK) MAL-02-004

Hops (33.8 g)

60 min - 2.8 g - Celeia (Styrian Goldings) (T...
^ The Malt Miller (UK) HOP-06-004
60 min - 1.8 g - Centennial - 9% (8 IBU)
^ Worchester Hop Shop (UK)
60 min - 1.8 g - Challenger (T90) - 7.2% (6 IBU)
^ 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 - 3.4 g - Challenger (T90) - 7.2% (9 IBU)
^ The Malt Miller (UK) HOP-04-000
30 min - 2.2 g - Centennial - 9% (8 IBU)
^ Worchester 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 - 6.7 g - Challenger (T90) - 7.2% (4 IBU)
^ The Malt Miller (UK) HOP-04-000
30 min - 5 g - Centennial - 9% (4 IBU)
^ Worchester Hop Shop (UK)

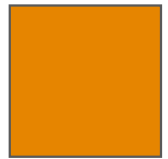
Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.37 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

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

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 3.9 L
Sparge Water : 5.53 L
Boil Time : 70 min
Total Water : 9.43 L



18 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 79 Mg 15 Na 49 Cl 73 SO 194 HCO 66

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 = 6.0 %, IBU = 55, EBC = 39, OG = 1.055, FG = 1.010.