

Abbot Ale clone - 5.6%

English IPA

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Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.85
 Colour : 21 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.008

Fermentables (1.26 kg)

1.127 kg - Maris Otter 5.5 EBC (89.3%)
 ^ The Malt Miller (UK) MAL-00-038
 81 g - Amber Malt 50 EBC (6.4%)
 ^ The Malt Miller (UK) MAL-02-000
 54 g - Medium Crystal 240 265 EBC (4.3%)

Hops (22.1 g)

60 min - 5.5 g - Fuggle (Whole) - 5% (13 IBU)
 ^ Worcester Hop Shop (UK)
 60 min - 4.4 g - First Gold (T90) - 7.5% (16...
 ^ The Malt Miller (UK) HOP-04-006
 15 min - 6.1 g - Fuggle (Whole) - 5% (8 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 6.1 g - Pilgrim - 11.5% (6 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 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 - 2.36 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - WHC Lab WHC Old English Old English

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

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

Mash Water : 3.79 L
 Sparge Water : 5.3 L
 Boil Time : 60 min
 Total Water : 9.09 L



21 EBC

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 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:

Recipe Notes

Target: OG = 1.051.