

Founders Brewing Co - All Day IPA (clone) - 4.6%

American Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.86
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.012

Fermentables (1.22 kg)

608 g - American Ale Malt 5 EBC (50%)
 243 g - Flaked Oats 4.3 EBC (20%)
 146 g - Light Crystal Malt 63 EBC (12%)
 113 g - Wheat Malt 4.2 EBC (9.3%)
 69 g - Rye Malt 7.3 EBC (5.7%)
 36 g - Caramel Pils 5 EBC (3%)

Hops (51 g)

First Wort - 3 g - Amarillo - 8.8% (15 IBU)
 30 min - 3 g - Simcoe - 12.9% (16 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 5 g - Amarillo - 8.8% (3 IBU)
 30 min 75 °C - 5 g - Citra - 13.8% (4 IBU)
 30 min 75 °C - 5 g - Simcoe - 12.9% (4 IBU)

Dry Hops

3 days - 10 g - Amarillo - 8.6%
 3 days - 10 g - Citra - 13.8%
 3 days - 10 g - Simcoe - 12.7%

Miscellaneous

Mash - 0.54 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

24.6 ml - White Labs California Ale Yeast WLP...

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

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

Mash Water : 2.92 L
 Sparge Water : 5.89 L
 Boil Time : 60 min
 Total Water : 8.81 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Session IPA
 74.4 °C - Strike Temp
 68 °C - 60 min - Mash In
 76 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.4

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 = 4.7 %, IBU = 42

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).