

Beerworks Founders DIPA - 8.7%

Double IPA

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Type: Partial Mash

IBU : 29 (Tinseth)
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.003
Original Gravity : 1.074
Total Gravity : 1.076
Final Gravity : 1.010

Fermentables (1.49 kg)

1.376 kg - 10 min - Boil - Premium Grade Ligh...
^ The Malt Miller (UK) EXT-01-010
115 g - Clear Choice Malt Extra Pale 3 EBC (7...
^ The Malt Miller (UK) MAL-00-009
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (48.3 g)

30 min - 5.3 g - Magnum - 10.7% (29 IBU)
^ The Malt Miller (UK) HOP-06-009

Dry Hops

7 days - 21.5 g - Citra - 12.1%
7 days - 21.5 g - Summit - 17%

Yeast

0.1 pkg - Fermentis Safbrew Wheat WB-06
^ The Malt Miller (UK) YEA-02-030
0.1 pkg - Lallemend (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051
0.3 pkg - Mangrove Jack's US West Coast Yeast...

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

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

Mash Water : 0.35 L
Sparge Water : 7.64 L
Boil Time : 60 min
Total Water : 7.99 L



9 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 - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
Ca 100 Mg 15 Na 68 Cl 92 SO 213

SO/Cl ratio: 2.3
Mash pH: 3.8
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 = 8 %, IBU = ?, EBC = ?, OG = 1.076, FG = 1.015.
Tweaked Beerworks Hopped LME from the kit with NBS LME and Magnum bittering hops.
<https://www.lovebrewing.co.uk/founders-double-american-ipa-beerworks-craft-brewery-series/>