

Cornish Tin Miner's Ale v1 - 6.2%

English IPA

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Type: All Grain

IBU : 47 (Tinseth)
BU/GU : 0.83
Colour : 24 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.057
Final Gravity : 1.010

Fermentables (1.46 kg)

1.217 kg - Maris Otter Malt 5.9 EBC (83.6%)
95 g - CaraMunich Type 2 120 EBC (6.5%)
^ The Malt Miller (UK) MAL-01-006
65 g - Biscuit Malt 55 EBC (4.5%)
^ The Malt Miller (UK) MAL-00-024
45 g - Crystal Malt 133 EBC (3.1%)
34 g - Brown Sugar, Light 15.8 EBC (2.3%)

Hops (18 g)

60 min - 6 g - First Gold (T90) - 7.5% (22 IBU)
^ The Malt Miller (UK) HOP-04-006
60 min - 5 g - Bramling Cross - 7% (17 IBU)
^ The Malt Miller (UK) HOP-04-004
10 min - 7 g - Bramling Cross - 7% (9 IBU)
^ The Malt Miller (UK) HOP-04-004

Yeast

0.6 pkg - White Labs Bedford British Ale WLP006

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

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

Mash Water : 4.27 L
Sparge Water : 5.28 L
Boil Time : 70 min
Total Water : 9.55 L



24 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (70 min)
72.1 °C - Strike Temp
66 °C - 70 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

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 = 5.2 %, IBU = 47, EBC = 38, OG = 1.058, FG = 1.019.