



AMERICAN IPA #1 10L

Boil Time: 60 min
 Batch Size: 11 liters (fermentor volume)
 Boil Size: 14 liters
 Boil Gravity: 1.052

STATS:

Original Gravity: 1.061
 Final Gravity: 1.009
 ABV (standard): 6.72%
 IBU (tinseth): 63.56
 SRM (morey): 10.34

FERMENTABLES/麦芽:

2 kg - 2-Row Malt
 0.5 kg - Vienna Malt
 0.25 kg - Crystal Malt 60L
 120g - Table Sugar/砂糖 (supplied by brewer/ブリュワー用いる)

HOPS/ホップ:

#1 12g - Warrior Boil for 60 min
 #2 16g - Cascade/16g - Willamette Boil for 10 min
 #3 16g - Cascade/16g - Willamette Boil for 2 min

MASH GUIDELINES:

1) Temp: 65 C, Time: 60 min

YEAST:

Fermentis / Safale - American Ale Yeast US-05
 Fermentation Temp: 18 C

Boil Time Line

煮るタイムライン

