



AMERICAN IPA #1 19L

Boil Time: 60 min
 Batch Size: 20 liters (fermentor volume)
 Boil Size: 25 liters
 Boil Gravity: 1.049

STATS:

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

FERMENTABLES/麦芽:

3.5 kg - 2-Row Malt
 1 kg - Vienna Malt
 0.5 kg - Crystal Malt 60L
 0.2 kg - Table Sugar/砂糖 (supplied by brewer/ブリューワー用いる)

HOPS/ホップ:

#1 22g - Warrior Boil for 60 min
 #2 29g - Cascade/29g - Willamette Boil for 10 min
 #3 22g - Cascade/22g - 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

