



AMERICAN IPA #1 5L

Boil Time: 60 min
 Batch Size: 5.5 liters (fermentor volume)
 Boil Size: 7 liters
 Boil Gravity: 1.048

STATS:

Original Gravity: 1.061
 Final Gravity: 1.010
 ABV (standard): 6.79%
 IBU (tinseth): 63.39
 SRM (morey): 10.8

FERMENTABLES/麦芽:

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

HOPS/ホップ:

#1 6 g - Warrior Boil for 60 min
 #2 8 g - Cascade /8 g - Willamette Boil for 10 min
 #3 6 g - Cascade/6 g - Willamette Boil for 2 min

MASH GUIDELINES:

1) Temp: 65 C, Time: 60 min

YEAST:

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

Boil Time Line

煮るタイムライン

