



Hoppy Pale Ale 10L

Boil Time: 60 min

Batch Size: 11 liters (fermentor volume)

Boil Size: 14 liters

Boil Gravity: 1.043

STATS:

Original Gravity: 1.055

Final Gravity: 1.012

ABV (standard): 5.5%

IBU (tinseth): 48

SRM (morey): 8.7

FERMENTABLES/麦芽:

2.25 kg - Pale Ale Malt

0.125 kg - Carapils Malt

0.125 kg - Crystal Malt C15

0.125 kg - Crystal Malt C60

HOPS/ホップ:

#1 9 g - Warrior Boil for 60 min

#2 8 g - Amarillo Use: Boil for 7 min

8 g - Simcoe Boil for 7 min

#3 8 g - Amarillo Boil for 1 min

8 g - Simcoe Boil for 1 min

MASH GUIDELINES:

1) Temp: 65 C, Time: 60 min, Amount: 10 L

YEAST:

Recommended: US-05 (Muntons yeast included)

Boil Time Line

煮るタイムライン

