



Proper Job IPA 10L

Boil Time: 60 min

Batch Size: 11 liters (fermentor volume /発酵容器に)

Boil Size ボイルサイズ: 14 liters

Boil Gravity: 1.043

STATS:

Original Gravity: 1.054

Final Gravity: 1.011

ABV (standard): 5.6%

IBU (tinseth): 54

SRM (morey): 5.7

FERMENTABLES/麦芽:

2.5 kg - Maris Otter Pale Malt

HOPS/ホップ:

#1 10g - Magnum Boil for 60 min

#2 10g Chinook, 15g Willamette Boil for 15 min

#3 20g Cascade, 15g Chinook, 25g Willamette (Hop Stand・ホップスタンド)

MASH GUIDELINES・マッシング

Temp: 64°C, Time: 60 分/min

YEAST:

Recommended: London ESB, English Ale Yeast S-04, Nottingham, Muntons

Boil Time Line
煮るタイムライン