



Proper Job IPA 19L

Boil Time: 60 min

Batch Size: 20 liters (fermentor volume /発酵容器に)

Boil Size ボイルサイズ: 25 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:

4.55 kg - Maris Otter Pale Malt

HOPS/ホップ:

#1 18g Magnum Boil for 60 min

#2 18g Chinook, 25g Willamette Boil for 15 min

#3 40g Cascade, 25g 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

Boil Time Line
煮るタイムライン