

BeerCalc: 1 cryo af Jan Schmidt

Style: IPA

Brewer: khblopskrift

Vital Statistics

Volume	60 litres
OG	1048
Boil Volume	55 litres
Boil gravity	1053
Alcohol (ABV)	4.5 %
Colour	10 EBC (Golden)
Bitterness	25 IBU
BU:GU	0.52
FG	1014



Fermentables

Maris Otter Pale Malt	7 EBC	9000 g
Munich Malt	20 EBC	500 g
Sauer Malt	3 EBC	500 g
Cane Sugar (light)	20 EBC	500 g
Corn sugar (glucose)	0 EBC	450 g
		10950 g

Mash schedule

Total grain weight for mash: 10000 g

Hops

Chinook	12.6 %	30 g	60 min
Columbus	16.0 %	10 g	10 min
Citra	11.0 %	20 g	10 min
Tomahawk	15.8 %	10 g	10 min
Citra	11.0 %	20 g	Dry Hop
Citra	11.0 %	20 g	Dry Hop
Citra	11.0 %	40 g	Dry Hop
Chinook	12.6 %	10 g	Dry Hop
Mosaic	12.0 %	100 g	Dry Hop

Misc Ingredients

Ascorbic acid	3.00 g	Fermentation
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Fermentation

Fermentation	SafAle US-05	18 °C	0 days
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