

English IPA - ALL Grain

It mash :	46.5
It sparge:	35.6
Litri in pentola :	65
OG preboil:	1057
Min bollitura:	60
Litri in fermentatore :	60
Efficienza :	80 %

OG :	1062
ABV :	6.2 %
Plato :	15.2
IBU :	37.3
BU/GU :	0.6

Note

300 gr lolla



EBC : 21

Malti e Fermentabili

Pilsner	Grani	11000 gr	71 %
CaraPils	Grani	1500 gr	10 %
Fiocchi Frumento	Fiocchi	1500 gr	10 %
Weyermann CaraMunich II	Grani	1000 gr	6 %
Crystal 105L	Grani	500 gr	3 %
Totale		15500 gr	

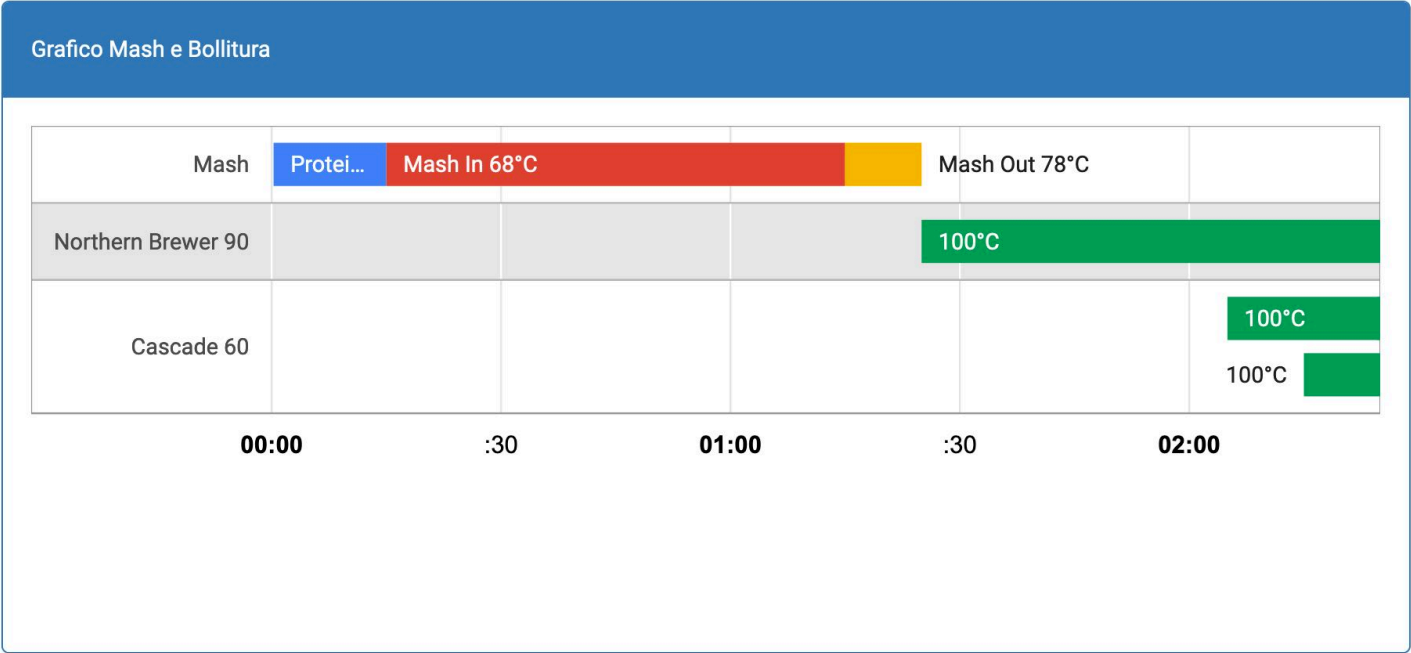
Luppoli

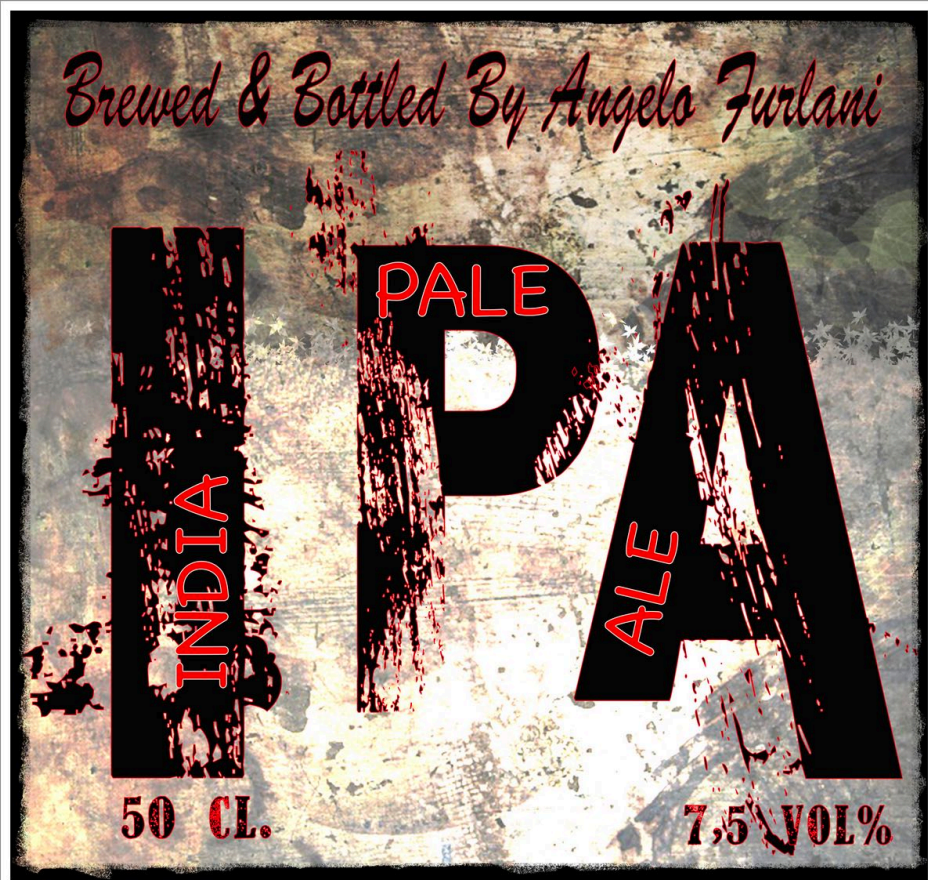
Northern Brewer (AA 8.5)	90 gr	60 min	Pellet
Cascade (AA 5.5)	60 gr	20 min	Fiore
Cascade (AA 5.5)	60 gr	10 min	Fiore
Cascade (AA 5.5)	60 gr	0 min	Fiore
Totale	270 gr	60 Min	

Lieviti

SafAle US 05 Dry	US-05
SafAle US 05 Dry	US-05

Profilo Mash		
Descrizione	Temperatura	Tempo
Protein Rest	50 °C	15
Mash In	68 °C	60
Mash Out	78 °C	10





X Cancella etichetta

 Stampa Etichetta