

BEER NAME: ALL HOPPED UP

Beer Style: India Pale Ale (American)

Description: Its name says it all.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
5.4	Ale Malt	87.8	
0.3	Caramalt	4.88	
0.3	Wheat Malt	4.88	
0.15	Victory Malt	2.44	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	15	13.0	Chinook	15.9
45	30	6.0	Cascade	13.5
30	30	6.0	Cascade	11.3
15	30	6.0	Cascade	7.3
5	30	6.0	Cascade	2.9
Dry Hop	30	6.0	Cascade Flowers	0.0

MASH TEMPERATURE: 65 oC

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.055	1.010	5.9	51	13.5 EBC	0.92

SUGGESTED YEAST: Wyeast 1056, Fermentis US05

FERMENTATION TEMPERATURE: 18 – 22 C

COMMENTS: