

BEER NAME: 150 Lashes

Beer Style: American Pale Ale

Description: This recipe has more focus on a drier beer with a bread/biscuit toasty malt background, with a big American hop presence.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
4.6	Ale Malt	81	
0.4	Munich1	7	
0.3	Carapils	5	
0.4	Carared	7	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	35	7.9	Amarillo	
10	15	7.9	Amarillo	
10	15	11.5	Nelson Sauvin	
0	30	11.5	Nelson Sauvin	

MASH TEMPERATURE: Single infusion 67C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.049	1.012	4.5		12.9	0.71

SUGGESTED YEAST: Wyeast 1056, Danstar BRY-96, Safale US05

FERMENTATION TEMPERATURE: 17C to 23C

COMMENTS: See "American Pale Ale 2" for the caramel malt driven version