

BEER NAME: FAT YAK

Beer Style: American Pale

Description: Pale to amber ale – lightly hopped

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
5	BB Ale	81	
0.5	Munich 1	8	
0.5	BB Wheat	8	
0.12	BB Crystal (medium)	3	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	30	6.9	Cascade	17.2
10	25	6.9	Cascade	5.2
10	15	13.2	Nelson Sauvin	6
0	30	13.2	Nelson Sauvin	0
				28.4

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.050	1.014	5.0	28.4	13.9EBC	.54

SUGGESTED YEAST: Danstar BRY97

FERMENTATION TEMPERATURE: 22C

COMMENTS: