

# HÅNDBRYG.DK

**BEER**Calc**Landly Skibsøl 1**

Style: Engelsk IPA

Brewer: Thomas Nørgaard

**Statistics**

Volume:	18 liters
OG:	1060
FG:	
Alcohol:	5.9 % by vol.
Colour:	13 EBC (Amber)
Bitterness:	42 IBU
BU/GU:	0.7

**Fermentables**

Pilsner Malt 3 EBC	3500	grammes
Smoked Malt 6 EBC	300	grammes
Cara-hell 25 EBC	500	grammes
Cara Red 40 EBC	115	grammes
Flaked Oats	100	grammes
Cane Sugar (light)	250	grammes
Amber Malt	62	grammes

Mash schedule: 62 degrees for 60 minutes, 75 degrees for 15 minutes.

**Hops**

Spalt Select 4.2% alpha	51	grammes	60	minutes
Perle 8.2% alpha	54	grammes	10	minutes

**Fermentation**

Yeast: Safale S-04  
Fermented at 22 degrees C for 10 days.  
Lagered at 10 degrees C for 30 days.

**Comments:**

15g Irish moss koger med de sidste 15 min.