

HÅNDBRYG.DK

BEERCalc**Landly IPA #29**

Style: Engelsk IPA

Brewer: Thomas Nørgaard

Statistics

Volume:	23 liters
OG:	1060
FG:	
Alcohol:	5.9 % by vol.
Colour:	15 EBC (Amber)
Bitterness:	43 IBU
BU/GU:	0.71

Fermentables

Vienna	5000 grammes
Cara-hell 25 EBC	1000 grammes
Flaked Barley	100 grammes

Mash schedule: xx degrees for nn minutes, yy degrees for mm minutes.

Hops

East Kent Golding	7.0% alpha	60 grammes	60 minutes
Styrian Golding	4.3% alpha	19 grammes	30 minutes
First Gold	6.0% alpha	25 grammes	5 minutes

Fermentation

Yeast: WLP005 British Ale
Fermented at 22 degrees C for 10 days.
Lagered at 10 degrees C for 60 days.

Comments:

Brygdag: 12-07-11

OG: 1063