BeerCalc: KB 060 American Pale Ale

Style: American IPA **Brewer: Niels Kofoed**

Vital Statistics

Volume	65	litres
OG	1058	
Boil Volume	65	litres
Boil gravity	1058	
Alcohol (ABV)	5.6	%
Colour	20	EBC (Deep amber / light copper)
Bitterness	57	IBU
BU:GU	0.98	
FG	1015	



Fermentables

Pale Malt	7 EBC	11000	g
Munich Malt	20 EBC	1000	g
Flaked Oats	4 EBC	500	g
Cara Munich I	100 EBC	1500	g
Flaked Wheat	3 EBC	1500	g
		15500	**g**

Mash schedule

67 degrees for 60 minutes
Total grain weight for mash: 15500 g

Hops

Amarillo	8.5 %	25 g	60 min
Cascade	7.1 %	25 g	60 min
Centennial	9.5 %	25 g	60 min
Amarillo	8.5 %	75 g	10 min
Cascade	7.1 %	75 g	10 min
Centennial	9.5 %	75 g	10 min
Amarillo	8.5 %	100 g	4 min
Cascade	7.1 %	100 g	4 min
Centennial	9.5 %	100 g	4 min

Misc Ingredients

Fermentation

Fermentation	SafAle US-05	19 °C	10 days
Fermentation	No yeast added	20 °C	10 days

Lagering	No yeast added	1 °C	10 days