Fermentables

Amount	Fermentable	Use
3.0 kg	6-Row Brewers Malt	Mash
360.0 g	Caramel Malt 40L	Mash
360.0 g	Carafa III	Mash
360.0 g	Munich Malt 10L	Mash
180.0 g	Caramel Malt 120L	Mash

Hops

Amount	Нор	Time
12.0 g	Columbus (US)	60 min
12.0 g	Simcoe (US)	5 min
12.0 g	Columbus (US)	5 min
12.0 g	Citra (US)	5 min
12.0 g	Cascade (NZ)	5 min
12.0 g	Citra (US)	7 days
12.0 g	Columbus (US)	7 days
12.0 g	Simcoe (US)	7 days
12.0 g	Cascade (NZ)	7 days

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size **Boil Time** 19.0 L 60 min

Properties

OG FG IBU

1.049 ↓	1.013	38 ↓
ABV	Color	Balance
4.7% ↓	35 SRM ↑	Bitter