

Carapides 9% sochul 100%  
 5,6 kg white  
 5,2 kg Pale Ale  
 0,4 kg Carapides

water 65 → 72.5°C  
 17 liter mash

11 liter boiling

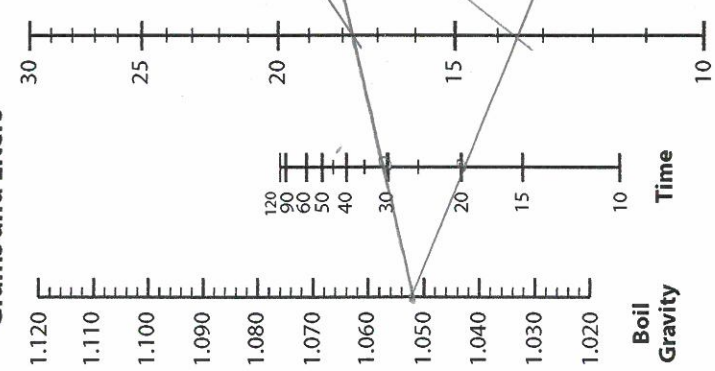
60g vorerfen  
 lauring.

specifying  
 1057  
 (Swabob lauring?)

1052  
 per 2 liter specifying

chen koh  
 1057  
 och 17 liter  
 1,6 liter 7  
 1052

# Nomograph for IBU Calculations



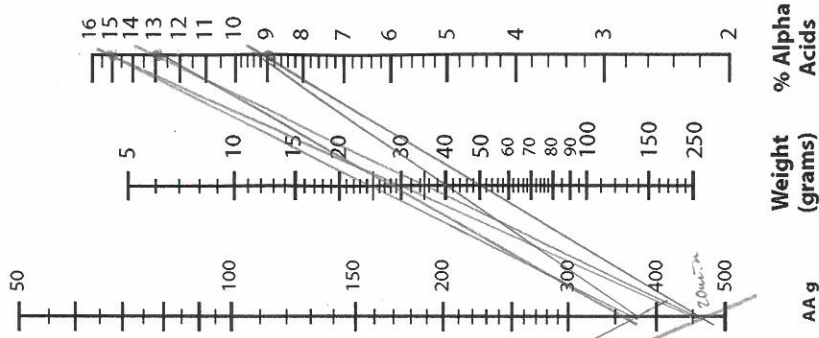
Utilization

How to Brew by John Palmer c. 2006  
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Reming i gram  
 Aum 16 120  
 Chagach 100  
 Surooe 200  
 col/ton 100

BB#45  
 27/4-15  
 Hensen - version

09 1052  
 134 35



pure p 20°C  
 spanten i kullhand

25g Amarill.  
 18g Chinach

bar seiges  
 neu votten  
 granolat

→ NGET SALT!

Garlachic  
 4g/lt

20 mungpven.

First Wort hopping  
 den rätinas pa  
 summa sich som  
 20 mungpven.

20.4 = 80 n

F4W {  
 Amarillo 9% → 50 40  
 Chinach 13% → 35 30  
 Surooe 15% → 25 22  
 Columbus 16.5% → 25 9  
 Touchmark 23% → 20 9  
 Ciba

Tid 20 30