

UNO NEEPUH

Original Gravity: **1.056** Final Gravity: **1.017** ABV (standard): **5.11%**
 IBU (tinseth): **71.92** SRM (morey): **10.5** Mash pH: **5.6**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.75 kg	American - Pilsner	37	1.8	60.2%
1 kg	American - Carapils (Dextrine Malt)	33	1.8	16.1%
1 kg	Rolled Oats	33	2.2	16.1%
175 g	American - Caramel / Crystal 150L	33	150	2.8%
0.2 kg	Finland - Melanoid Malt	35	27	3.2%
0.1 kg	Belgian - CaraMunich	33	50	1.6%
6.23 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
20 g	Simcoe	Pellet	13	Boil	60 min	3.07
25 g	Ahtanum	Pellet	6	Boil	30 min	13.63
25 g	Lemondrop	Pellet	6	Boil	30 min	13.63
30 g	Citra	Pellet	11	Boil	10 min	14.15
35 g	Amarillo	Pellet	8.6	Whirlpool at 80 °C	5 min	13.09
30 g	Citra	Pellet	11	Whirlpool at 80 °C	5 min	14.35
30 g	Mandarina Bavaria	Pellet	8.5	Dry Hop	0 days	

Hops Summary

Amount	Variety	Type	AA
25 g	Ahtanum	Pellet	6
35 g	Amarillo	Pellet	8.6
60 g	Citra	Pellet	11
25 g	Lemondrop	Pellet	6
30 g	Mandarina Bavaria	Pellet	8.5
20 g	Simcoe	Pellet	13
195 g	Total		

Mash Guidelines

Amount	Description	Type	Temp	Time
20 L		Infusion	66 C	60 min
16.1 L		Sparge	69 C	10 min

Starting Mash Thickness: 3.2 L/kg

Yeast

White Labs - London Fog Ale Yeast WLP066			
Amount:	10	Flocculation:	Med-Low
Attenuation (avg):	67.5%	Starter:	Yes
Optimum Temp:	17.8 - 22.2 °C	Pitch Rate:	0.75 (M cells / ml / ° P) 238 B cells required
Fermentation Temp:	20 °C		

Target Water Profile: 15360

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
10	2	9	12	10	9

Batch Performance

<p>Efficiency:</p> <p>Conversion Efficiency N/A</p> <p>Pre-Boil Efficiency N/A</p> <p>Ending Kettle Efficiency N/A</p> <p>Brew House: 32% 11.3 ppg</p>	<p>Wort Volume:</p> <p>14 Liters</p> <ul style="list-style-type: none"> Expected 23 Liters of fermentable wort. Adjust your equipment profile and calibrate your equipment to dial this in. Expected OG: 1.056 Actual OG: 1.042
<p>Alcohol and Attenuation:</p> <p>Pending - N/A</p>	<p>Amount Packaged:</p> <p>Pending - N/A</p>

Requires Brew Day Complete and Fermentation Complete log entries with gravity readings.

Requires Packaged log entry with a volume reading.

Latest Brew Log

Date	Days	Event	Gravity	Volume	pH	Temp	Updated	Comment
2018-12-28	+0	Brew Day Complete	1.042	14 Liters			12/28/2018 12:55 PM	

Notes

1.040 1L Starter 1 Liquid Pack WLP066

This recipe is not shared.

Last Updated: 2018-12-28 07:17 GMT