

Mjølner

Style: American IPA

Brewer: Peter_kl

Vital Statistics

Volume	20	litres
OG	1065	
Boil Volume	25	litres
Boil gravity	1052	
Alcohol (ABV)	6.9	%
Colour	22	EBC (Deep amber / light copper)
Bitterness	63	IBU
BU:GU	0.97	
FG	1012	



Fermentables

Pilsner Malt	4	EBC	4000	g
Munich Malt	20	EBC	500	g
Wheat Malt	3	EBC	500	g
Cara Hell	25	EBC	500	g
Cara Munich I	100	EBC	500	g
			6000	g

Mash schedule

63 degrees for 80 minutes, 75 degrees for 15 minutes.
Total grain weight for mash: 6000 g

Hops

Nugget	13.0	%	30	g	60	min
Amarillo	6.5	%	20	g	15	min
Amarillo	6.5	%	20	g	10	min
Amarillo	6.5	%	40	g	5	min
Amarillo	6.5	%	20	g	1	min

Misc Ingredients

Irish moss	10.00	g	End of boil	Sidste 10 min.
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Fermentation

Fermentation	SafAle US-05	20	°C	5	days
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