

Noatun

Style: Imperial IPA

Brewer: Peter_kl

Vital Statistics

Volume	20 litres
OG	1083
Boil Volume	20 litres
Boil gravity	1083
Alcohol (ABV)	8.3 %
Colour	43 EBC (Brown)
Bitterness	103 IBU
BU:GU	1.24
FG	1020



Fermentables

Pilsner Malt	3 EBC	4000 g
Munich Malt	20 EBC	1000 g
Muscovado sugar	80 EBC	1000 g
Chocolate Malt	800 EBC	150 g
Oat Malt	4 EBC	250 g
		6400 g

Mash schedule

90 min
Total grain weight for mash: 5400 g

Hops

Magnum	14.0 %	40 g	60 min
Perle	6.4 %	25 g	20 min
Perle	6.4 %	25 g	10 min
Perle	6.4 %	25 g	5 min

Misc Ingredients

Fermentation

Fermentation	SafAle US-05	18 °C	5 days
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Details

klar urt sidste 10 min