

Ahma Ale

an All Grain English IPA by Matias

Fermentables

Amount	Fermentable	Use
4.0 kg	Vienna Malt	Mash
0.5 kg	Munich Malt	Mash
0.5 kg	Maris Otter Pale Ale Malt	Mash
0.3 kg	Crystal Malt	Mash

Hops

Amount	Hop	Time
40.0 g	Target (UK)	50 min
20.0 g	Target (UK)	10 min
60.0 g	Fuggie (UK)	0 min
100.0 g	East Kent Golding (UK)	5 days

Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	90 min

Properties

OG	FG	IBU
1.059	1.018	59
ABV	Color	Balance
5.4%	8 SRM	Very Bitter

Notes

Includes 500g of Maris Otter as I happened to have some left over from my last beer.