

Ilves IPA

an All Grain English IPA by Matias

Fermentables

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

Hops

Amount	Hop	Time
15.0 g	Target (UK)	40 min
15.0 g	Target (UK)	30 min
15.0 g	Target (UK)	20 min
15.0 g	Target (UK)	10 min
40.0 g	Fuggie (UK)	3 days

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05

Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Mash-Out	Direct Heat	65.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	90 min

Properties

OG	FG	IBU
1.064	1.009 ↓	49

ABV

7.1%

Color

8 SRM

Balance

Bitter

Notes

- Single-infusion mash at 65°C (70min)
- 70-90 min boil