

Copy of - 8 Mile

Specialty IPA

Recipe by **Cosmo Mariano**



| | | | | | |
|--------------|---------------|----------------|-----------------|----------------|----------------|
| Batch Size | Losses | Boil Time | Mash Efficiency | Mash Volume | Sparge Volume |
| 26 L | 2.01 L | 60 mins | 85% | 17.36 L | 17.75 L |
| OG (SG) | FG (SG) | IBU | Colour (EBC) | ABV | |
| 1.047 | 1.014 | 60.4 | 6.1 | 4.35% | |

Mash and Sparge volumes calculated using no equipment profile.

Fermentables

| | Amount | Usage | PPG | EBC |
|----------------------------|----------------------|-------------|-------------|-------------|
| Pilsen Malt 2-Row (Briess) | 3.59 kg (70%) | Mash | 37.0 | 2.0 |
| Flaked Oats - US | 0.61 kg (12%) | Mash | 37.0 | 1.2 |
| Flaked Wheat - US | 0.61 kg (12%) | Mash | 35.0 | 3.8 |
| Golden Naked Oats - UK | 0.33 kg (6%) | Mash | 33.0 | 25.2 |

Mash Steps

| | Temp | Time |
|-------------|----------------|---------------|
| Mash Step 1 | 68.9 °C | 60 min |
| Mash Out | 75 °C | 10 min |

Hops

| | Amount | Type | Usage | Time | AA |
|----------------------|----------------------|---------------|----------------|---------------|-----------|
| Amarillo (IBU: 15.0) | 17.26 g (9%) | Pellet | Boil | 60 min | 9 |
| Calypso (IBU: 29.8) | 31.07 g (16%) | Pellet | Boil | 23 min | 13 |
| Citra (IBU: 15.6) | 20.71 g (11%) | Pellet | Boil | 15 min | 12 |
| Simcoe (IBU: 0.0) | 31.07 g (16%) | Pellet | Dry Hop | 2 days | 13 |
| Calypso (IBU: 0.0) | 31.07 g (16%) | Pellet | Dry Hop | 2 days | 13 |

Hops

| | Amount | Type | Usage | Time | AA |
|---------------------|----------------------|---------------|----------------|---------------|-----------|
| Amarillo (IBU: 0.0) | 20.71 g (11%) | Pellet | Dry Hop | 2 days | 9 |
| Citra (IBU: 0.0) | 41.41 g (21%) | Pellet | Dry Hop | 2 days | 12 |

Yeast

| | Amount | Attenuation |
|----------------------------|------------------|-------------|
| Wyeast London Ale III 1318 | 1 packets | 73 % |

Extras

| | Amount | Usage | Time |
|--|--------|-------|------|
|--|--------|-------|------|

Fermentation Steps

| | Temp | Time |
|---------------------|--------------|----------------|
| Fermentation Step 1 | 20 °C | 14 days |

Notes