

Taina the Mothership

sami syrjänen



Batch Size: 12 L

OG: 1.072

Losses: 2 L

FG: 1.010

Boil Time: 60 mins

IBU: 114.1

Efficiency: 80%

Colour: 9.9



FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
77	3.00	Pale Malt, Maris Otter (Thomas Fawcett)	38.0	6.0	Mash
12	0.45	Flaked Wheat - US	35.0	3.8	Mash
6	0.25	Corn Sugar (Dextrose) - US	46.0	-1.5	Late Addition
5	0.20	Carafoam (Weyermann)	36.8	3.8	Mash

MASH STEPS

Name	Temp (°C)	Time (min)
Mash 1	65	60
Mash Out	75	10

HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
25.00	Citra	Pellet	Boil	60	12	47.4
5.00	Citra	Pellet	Boil	15	12	4.7
10.00	Mosaic	Pellet	Boil	15	12.3	9.6
10.00	Simcoe	Pellet	Boil	15	13	10.2
10.00	Simcoe	Pellet	Boil	5	13	4.1
10.00	Mosaic	Pellet	Boil	5	12.3	3.9
5.00	Citra	Pellet	Boil	5	12	1.9
20.00	Simcoe	Pellet	Hop Stand	20	13	11.3

g	Variety	Type	Usage	Time	AA	IBU
20.00	Citra	Pellet	Hop Stand	20	12	10.4
20.00	Mosaic	Pellet	Hop Stand	20	12.3	10.7
50.00	Citra	Pellet	Dry Hop	5	12	0.0
50.00	Mosaic	Pellet	Dry Hop	5	12.3	0.0
50.00	Simcoe	Pellet	Dry Hop	5	13	0.0

YEAST

Amount	Unit	Name	Attenuation (%)
2.0	packets	Fermentis Safale US-05	0.81

EXTRAS

Amount	Unit	Name	Time	Usage
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FERMENTATION STEPS

Type	Temp (°C)	Time (days)
Fermentation 1	18	10

NOTES