

Name of Brew: SS Intiö Pale Ale 2.0 (batch #5)

Starting Gravity: 1.070 SG

Final Gravity: 1.011 SG

Alc%: 7.8%

IBU: 65

EBC: 15

Mashing: 60min@66°C

Boil Time: 90min

Fermentables:

| | | |
|------------|----------|-------|
| Pale Malt | 5.9 EBC | 84.5% |
| CaraPlus10 | 10 EBC | 4.6% |
| Crystal50 | 50 EBC | 4.6% |
| Pilsner | 3.0 EBC | 2.4% |
| Melanoidin | 39.4 EBC | 2.0% |
| Munich | 17.7 EBC | 2.0% |

Hops:

| g/L | Hop | | IBU |
|------------|---------------------------------|------------------|------------|
| 0.4 | Summit [17.00 %] - | First Wort | 16.7 |
| 0.7 | Columbus (Tomahawk) [14.00 %] - | Boil 60.0 min | 21.9 |
| 0.6 | Chinook [13.00 %] - | Boil 30.0 min | 13.4 |
| 0.4 | Centennial [10.00 %] - | Boil 20.0 min | 5.4 |
| 0.4 | Columbus (Tomahawk) [14.00 %] - | Boil 20.0 min | 7.6 |
| 0.4 | Citra [12.00 %] - | Whirlpool 20 min | 0.9 |
| 0.5 | Amarillo [9.20 %] - | Dry Hop 7 Days | |
| 0.5 | Centennial [10.00 %] | Dry Hop 7 Days | |
| 0.5 | Citra [12.00 %] - | Dry Hop 7 Days | |
| 0.5 | Columbus [14.00 %] | Dry Hop 7 Days | |

Yeast and fermentation

US-05 19-20°C