

A ProMash Recipe Printout

**Recipe Specifics**

Batch Size (Gal): 7.00      Wort Size (Gal): 7.00  
 Total Grain (Lbs): 15.50  
 Anticipated OG: 1.071      Plato: 17.30  
 Anticipated SRM: 10.2  
 Anticipated IBU: 64.4  
 Brewhouse Efficiency: 85 %  
 Wort Boil Time: 90      Minutes

**Grain/Extract/Sugar**

%	Amount	Name	Origin	Potential	Color - SRM
77.4%	12.00 lbs.	Pale Malt - Maris (2-row)	Great Britain	1.038	3
6.5%	1.00 lbs.	Caramel Pils Malt	Belgium	1.034	2
6.5%	1.00 lbs.	Crystal 75L	Great Britain	1.034	75
6.5%	1.00 lbs.	Dextrin Malt	Belgium	1.034	2
3.2%	0.50 lbs.	Turbinado Sugar	Generic	1.046	0

Potential represented as SG per pound per gallon.

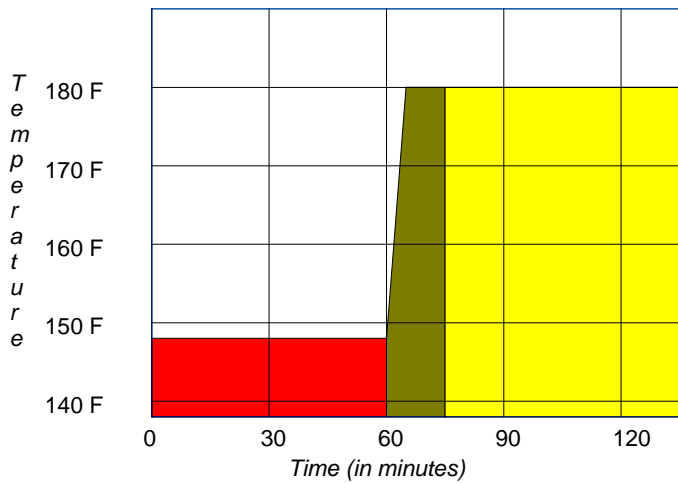
**Hops**

Amount	Name	Form	Alpha	IBU	Boil Time
1.00 oz.	Challenger	Pellet	8.20	25.8	First WH
1.00 oz.	Challenger	Pellet	8.20	28.7	90 min.
1.00 oz.	Fuggie	Whole	4.50	2.6	10 min.
1.00 oz.	Goldings - E.K.	Whole	4.75	2.7	10 min.
1.00 oz.	Fuggie	Whole	4.50	2.2	2 min.
1.00 oz.	Goldings - E.K.	Whole	4.75	2.3	2 min.
1.00 oz.	Fuggie	Whole	4.50	0.0	Dry Hopping.

**Yeast**

WYeast 1098 British Ale

KP's English IPA - ProMash Mash Schedule Chart



- Saccharification Rest
- Mash Out
- Sparge