



MASH	
63°C:	45min
77°C:	10min
Mash pH Target:	5.34

Boil Length: 90min

Hops	Kg	Time Left In Boil
1: Magnum	1.35	60.00
2: Perle	2.50	20.00
3: Perle	2.5	W/P
Sugar:		
White	75kg	10

Total: 6.35 kg

Brew:	PUTIN	
Batch Size:	22.5	HL
Target OG:	17.50	°P
Target IBU:	27.0	

Malt	Kg	%
Pilsner	470.0	94.0
WeyMann Caramunich II	20.0	4.0
Wheat	10.0	2.0
Total	500.0	kg

Spices:	Kg	
Coriander	0.20	Whirlpool
Dry-Hop		
Saphire	6.0	Dry Hop*

Yeast	
Strain:	American Ale (US-05)
Ferm Temp:	22°C

*Typically dry-hopped at 15C

Target Mash Profile:

Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)
119	17	35	61	114	21

2.5L/Kg of grain for strike water
 Phos (65%) used at 40ml/HL
 CaCl ~8g/HL
 Sparge water IS acidified to 6.0pH