

IMAGINARY CONFERENCE 2018

IC18 Open Source Pale Ale

Batch size: 20 liters

Brewhouse efficiency: 75%

OG: 1.048

FG: 1.011

IBU: 26.5

ABV: 4.9%

MALT/GRAIN BILL

8.8 lb (4 kg) pilsner malt

0.44 lb (0.2 kg) white wheat malt

0.44 lb (0.2 kg) caramunich iii malt

0.044 lb (0.02 kg) carafa malt

HOPS SCHEDULE

0.88 oz (25 g) East Kent Goldings
[4.7% AA] at 10 minutes

0.42 oz (12 g) Nugget [12% AA]
at 10 minutes

0.88 oz (25 g) East Kent Goldings dry hop
7 days

YEAST

Safale Us-S 05 11,5 g

FINING

Whirfloc 2g

DIRECTIONS

Mash the grains at 149°F (68°C) for 60 minutes. Sparge at 168°F (75°C), bring to a boil, and boil for 60 minutes, following the hops schedule and add whirfloc at 45 minutes. Whirlpool and cool to 68°F (20°C) rapidly. Maintain fermentation temperature at 68°F (20°C). Once primary fermentation and diacetyl rest are complete, drop the temperature to 39°F (4°C) and dry hop for 7 days. Carbonate with 7 g/L of sugar when bottling.