

(2023.Q4) The Elephant Rider rides again



English IPA

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	60 mins	70%	25.40 L	10.02 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.065	1.014	57.0	12.3	6.68%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Golden Promise Supplier: Custom Fermentable	7.00 kg (95%)	Mash	37.7	5.9
Carapils Supplier: Weyermann	0.30 kg (4%)	Mash	33.6	5.0
Caramunich I Supplier: Weyermann	0.10 kg (1%)	Mash	35.8	100.5

Mash Steps

	Temp	Time
Saccharification	66 °C	75 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Tettnang (IBU: 7.7)	18.00 g (12%)	Pellet	Boil	60 min	4.5
Cascade (IBU: 9.4)	18.00 g (12%)	Pellet	Boil	60 min	5.5
Cascade (IBU: 22.2)	50.00 g (32%)	Pellet	Boil	30 min	5.5
Cascade (IBU: 4.3)	25.00 g (16%)	Pellet	Boil	0 min	5.5
Target (IBU: 13.4)	45.00 g (29%)	Pellet	Boil	0 min	11

Hops

Amount	Type	Usage	Time	AA
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Yeast

Amount	Attenuation
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Nottingham

2 packets

75 %

Extras

Amount	Usage	Time
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Fermax Yeast Nutrient

10 g

Boil

10 min

Protafloc

0.5 each

Boil

10 min

Aromazyme

3 g

Primary

0 days

Fermentation Steps

Temp	Time
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Primary Fermentation

20 °C

7 days

Notes