

Upgrade to Brewer's Friend Premium and save 10% today. Use code SAVE10.

Upgrade Now

☒ Heading ☒ Stats ☒ Hops

Fat Tug PM

Method: **Partial Mash**
 Style: **American IPA**
 Boil Time: **60 min**
 Batch Size: **24 liters** (*fermentor volume*)
 Boil Size: **17 liters**
 Boil Gravity: **1.035** (*recipe based estimate*)
 Efficiency: **70%** (*brew house*)
 No Chill: 2 minute extended hop boil time

Original Gravity: **1.064** Final Gravity: **1.014** ABV (standard): **6.67%**
 IBU (tinseth): **111.97** SRM (morey): **6.48**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2.72 kg	Dry Malt Extract - Pilsen - (<i>late addition</i>)	42	2	48.8%
0.45 kg	German - Carapils	35	1.3	8.1%
1.9 kg	United Kingdom - Pilsen	36	1.8	34.1%
0.5 kg	United Kingdom - Crystal 30L	34	30	9%
5.57 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Summit	Pellet	18.5	First Wort		69.95
0.5 oz	Centennial	Pellet	10	Boil	15 min	9.33
2 oz	Centennial	Pellet	10	Boil	7 min	22.86
1 oz	Amarillo	Pellet	8.6	Boil	7 min	9.83
3.5 oz	Cascade	Pellet	7	Whirlpool at °C	0 min	
1 oz	Citra	Pellet	11	Whirlpool at °C	0 min	
1.5 oz	Cascade	Pellet	7	Dry Hop	7 days	
2 oz	Amarillo	Pellet	8.6	Dry Hop	7 days	

Hops Summary

Amount	Variety	Type	AA
3 oz	Amarillo	Pellet	8.6
5 oz	Cascade	Pellet	7
2.5 oz	Centennial	Pellet	10
1 oz	Citra	Pellet	11
1 oz	Summit	Pellet	18.5

Mash Guidelines

Amount	Description	Type	Temp	Time
8 L		Infusion	66 C	60 min
8 L		Sparge	75 C	10 min

Yeast

Danstar - Nottingham Ale Yeast

Attenuation (avg): 77% Flocculation: High
 Optimum Temp: 13.9 - 21.1 °C Starter: No
 Fermentation Temp: 19 °C Pitch Rate: 0.5 (*M cells / ml / ° P*)
 188 B cells required

Target Water Profile: Light colored and hoppy

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
75	5	10	50	115	0

This recipe is not shared.

Last Updated: 2017-05-16 22:06 PDT