



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	
Competition	Wishbone NCB European/UK hopped IPA 2016
Brewer	Purpleogre (Richard Page)
Beer Type	English IPA
Original Gravity	1.063
Final Gravity	1.013
Brew Length	7 days primary FV., Secondary FV 3 days ,Dryhop at 14°c ,4Weeks keg conditioning at 4°c
Malt Schedule	4.750 kg, Propino (4.0 EBC) 0.600 kg, Caramalt (Muntons) (29.6 EBC) 0.500 kg, Pilsen (Dingemans) (3.2 EBC) 0.250 kg, Caramel/Crystal Malt - 80L (150.0 EBC) 0.120 kg, Wheat, Torrified (Thomas Fawcett) (3.9 EBC)
Other Ingredients	1.30 tsp, Irish Moss (Boil 10.0 mins),
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	25.00 g, Pioneer [9.95 %] - Boil 60.0 min, 20.00 g, First Gold [7.90 %] - Boil 40.0 min, 20.00 g, Hallertau Blanc [6.90 %] - Boil 30.0 min, 15.00 g, Fusion [6.40 %] - Boil 15.0 min, 15.00 g, Hallertau Blanc [6.90 %] - Boil 10.0 min 15.00 g, Olicana [7.10 %] - Boil 5.0 min 30.00 g, Fusion [6.40 %] - Dry Hop 3.0 Days 30.00 g, Hallertau Blanc [6.90 %] - Dry Hop 3.0 Days 30.00 g, Olicana [7.10 %] - Dry Hop 3.0 Days
Boil Time	60 minutes
Yeast	NBS West Coast
EBU Bitterness	53
ABV	6.6 %
Brewers Comments	23L batch Size