
SUNSHINE

New England style India Pale Ale, 6.6%, 42 IBU

BREW DATE 2017-05-21 - BOTTLING DATE 2017-06-02

OG:	1.063	BOIL TIME:	60 min
FG:	1.014	VOLUME in bottles:	16 l

YEAST:	Wyeast London Ale III	FERMENTED AT:	19 °C
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MALT BILL:

Pilsner	4400 g
Oats, malt	600 g
Oats, flaked	540 g

HOP SCHEDULE:

Magnum	30 g @ 60 min
Citra	100 g @ 0 min
Mosaic	100 g @ 0 min

MASH SCHEDULE:

60 minutes @ 67 °C
10 minutes @ 75 °C

SALTS/WATER ADJUSTMENTS:

None

DRYHOPPING:

Mosaic	(6 days) 100 g
Nelson Sauvín	(6 days) 100 g

CARBONATION:

Table sugar	6 g/l
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**TECHNO
BUNKER
BEER**