



# MBAC Pale Ale & IPA

Cole Raiskums & Christian Crawford



## PALE ALE

### Malt

25kg	CMC Pale Ale
12.5kg	Maris Otter
2.5kg	Crystal 60
40kg	total malt used

### Hops

75 gm	Vanguard 6.3	Time
75 gm	Glacier	Boil (0min)
75 gm	Willamette	Mid (30min)
		Fin (60min)

Yeast: Nottingham, Irish Moss: Y, Yeast Food: N

O.G.: 1.056 F.G.: 1.016 %ABV: 5.5 IBU: 22 L: 8.7

# TASTING NOTES: PALE ALE



UNITED WE BREW.



## IPA

### Malt

25kg	CMC Pale Ale
12.5kg	Maris Otter
2.5kg	Crystal 60
40kg	total malt used

### Hops

		Time
150 gm	Vanguard 6.3	Boil (0min)
150 gm	Glacier	Mid (30min)
25 gm	Vanguard 6.3	Late (45min)
25 gm	Glacier	Late (45min)
75 gm	Willamette	Late (55min)
75 gm	Willamette	Fin (60min)

Yeast: Nottingham, Irish Moss: Y, Yeast Food: N

O.G: 1.056 F.G.: 1.016 % ABV: 5.5 IBU: 55 L: 8.7

# TASTING NOTES: IPA



UNITED WE BREW.

# COMPARING HOP SCHEDULES

Pale Ale	IPA
0min – 75g Vanguard	0min – 150g Vanguard
30min – 75g Glacier	30min – 150g Glacier
60min – 75g Willamette (Whole Cone)	45min – 25g Vanguard
	45min – 25g Glacier
	55min – 50g Willamette (Whole Cone)
	60min – 75g Willamette (Whole Cone)



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