

Beer Name	Thunderlips APA
Competition	The Home Brew Festival 2015. 1 st in APA to 1.060
Brewer	Nicholas Wootton
Beer Type	APA
Original Gravity	1.054
Final Gravity	1.014
Brew Length	23l
Malt Schedule	5.1kg Marris Otter 0.3kg Crystal 70-80L
Other Ingredients	
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	15.00 g Magnum (AA 11.0%, Whole) 90 min, 17.8 IBU 20.00 g Amarillo (AA 10.5%, Whole) 10 min, 7.7 IBU 13.10 g Citra (AA 14.5%, Whole) 10 min, 6.9 IBU 25.00 g Amarillo (AA 10.5%, Whole) 5 min, 5.3 IBU 25.00 g Citra (AA 13.1%, Whole) 5 min, 6.6 IBU 55.00 g Amarillo (AA 10.5%, Whole) 0 min, 0.0 IBU 62.00 g Citra (AA 13.1%, Whole) 0 min, 0.0 IBU 37.00 g Citra (AA 13.1%, Pellet) dry hop
Boil Time	90min
Yeast	Nottingham
EBU Bitterness	44.3
ABV	5.3%
Brewers Comments	Mashed at 66c. Fermented at 18c with Nottingham (although I do prefer mangrove jacks mj44). Water was sulphate biased to about 3:1 with chloride