

# An Attempt Was Made

Category: 2 - International Lager  
Subcategory: C - International Dark Lager



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Kettle Volume: 6.48 gal @ 212 °F (1.044)      Efficiency: 82%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.050)

## Ingredients:

9 lb (87.8%) German Pilsner Malt - added during mash  
.75 lb (7.3%) Midnight Wheat - added during mash  
.5 lb (4.9%) Brown Malt; Thomas Fawcett - added during mash  
.5 tsp Irish Moss - added during boil, boiled 5 m  
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m  
1 oz (100.0%) Mt. Hood (5.0%) - added during boil, boiled 60 m

## Style:

Recipe	Guideline	
Original Gravity: 1.050	1.044 - 1.056	
Terminal Gravity: 1.013	1.008 - 1.012	
Color: 25.7 SRM	14.0 - 22.0	
Alcohol: 4.93%	4.2% - 6.0%	
Bitterness: 17.0	8.0 - 20.0	

## Analysis:

Efficiency: 82%  
Kettle Gravity: 1.044  
Original Gravity: 1.050

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.2%	Alcohol: 13.89 g	95.84 kcal
Terminal Extract: 1.013	1.019	Carbs: 17.39 g	66.07 kcal
		Protein: 1.22 g	4.87 kcal
% Alcohol: 4.93% ABV	3.87% ABW		Total: 166.77 kcal

## Summary:

Total	12.0 fl oz
Fermentables: 10.25 lb	0.17 lb
Grist: 10.25 lb	0.17 lb
Water: 0.0 gal	0.0 gal
Hops: 1.0 oz	0.02 oz
Alpha Acid: 0.05 oz	0.001 oz
Iso-Alpha Acid: 0.013 oz	0.0 oz
Cost: 15.75 USD	0.27 USD