

# Bluebier



Category: 21 - Spice/Herb/Vegetable Beer  
Subcategory: A - Spice, Herb, or Vegetable Beer

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Kettle Volume: 6.48 gal @ 212 °F (1.051)	Efficiency: 75.0%
Boil Duration: 1.5 h	Attenuation: 75.0%
Evaporation: 0.75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.058)	

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## Ingredients:

7 lb (58.3%) Premium 2-Row Malt; Great Western - added during mash  
4 lb (33.3%) White Wheat Malt - added during mash  
1 lb (8.3%) Oats Flaked - added during mash  
.5 oz (100.0%) Magnum (14.5%) - added during boil, boiled 60 m  
2 oz Lemon zest - added during boil, boiled 10 m  
4 oz Ginger (fresh) - added during boil, boiled 10 m  
1 tsp Ginger (powdered) - added during boil, boiled 10 m  
64 oz Blueberry (juice) - added dry to secondary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.058	1.026 - 1.120	
Terminal Gravity: 1.014	0.995 - 1.035	
Color: 4.4 SRM	1.0 - 50.0	
Alcohol: 5.71%	2.5% - 14.5%	
Bitterness: 24.7	0.0 - 100.0	

## Analysis:

Efficiency: 75.0%  
Kettle Gravity: 1.051  
Original Gravity: 1.058

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 16.08 g	110.97 kcal
Terminal Extract: 1.014	1.022	Carbs: 20.15 g	76.55 kcal
		Protein: 1.41 g	5.64 kcal
% Alcohol: 5.71% ABV	4.47% ABV		Total: 193.16 kcal