

Brett Topaz SMASH

Category: 10 - American Ale
Subcategory: A - American Pale Ale



Author:
Date: 5/15/15

Kettle Volume: 6.48 gal @ 212 °F (1.055) 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 (1.062)

Ingredients:

13 lb (100.0%) Premium 2-Row Malt; Great Western - added during mash
.5 oz (16.7%) Topaz; Brewcraft (15.7%) - added during boil, boiled 60 m
.5 oz (16.7%) Topaz; Brewcraft (15.7%) - added during boil, boiled 30 m
.5 oz (16.7%) Topaz; Brewcraft (15.7%) - added during boil, boiled 10 m
1.5 oz (50.0%) Topaz; Brewcraft (15.7%) - added after boil, steeped 10 m
1 ea White Labs WLP644 Brettanomyces Bruxellensis Trois

Style:

Recipe	Guideline	
Original Gravity: 1.062	1.045 - 1.060	
Terminal Gravity: 1.015	1.010 - 1.015	
Color: 4.73 SRM	5.0 - 14.0	
Alcohol: 6.09%	4.5% - 6.0%	
Bitterness: 56.7	30.0 - 45.0	

Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.055
Original Gravity: 1.062

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.9%	Alcohol: 17.15 g	118.32 kcal
Terminal Extract: 1.015	1.024	Carbs: 21.48 g	81.63 kcal
		Protein: 1.5 g	6.01 kcal
% Alcohol: 6.09% ABV	4.76% ABW		Total: 205.97 kcal