

Cranberry Lambic

Category: 6 - Light Hybrid Beer
Subcategory: D - American Wheat or Rye Beer



Author:

Kettle Volume: 6.48 gal @ 212 °F (1.043) Efficiency: 82%
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 (1.048)

Ingredients:

4 lb (40.0%) Northwest Pale Ale Malt; Great Western - added during mash
4 lb (40.0%) White Wheat Malt; Briess - added during mash
1 lb (10.0%) Munich 10L Malt; Briess - added during mash
1 lb (10.0%) Rice Hulls - added during mash
.75 oz (42.9%) Cascade (5.5%) - added during boil, boiled 60 m
1 oz (57.1%) Tettnanger (4.5%) - added during boil, boiled 15 m
1 ea Wyeast 3278 Belgian Lambic Blend™

Style:

Recipe	Guideline	
Original Gravity: 1.048	1.040 - 1.055	
Terminal Gravity: 1.012	1.008 - 1.013	
Color: 6.62 SRM	3.0 - 6.0	
Alcohol: 4.73%	4.0% - 5.5%	
Bitterness: 21.4	15.0 - 30.0	

Analysis:

Efficiency: 82%
Kettle Gravity: 1.043
Original Gravity: 1.048

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 13.32 g	91.9 kcal
Terminal Extract: 1.012	1.019	Carbs: 16.67 g	63.34 kcal
		Protein: 1.17 g	4.67 kcal
% Alcohol: 4.73% ABV	3.71% ABW		Total: 159.91 kcal