

# Hwat Hweat



Category: 18 - Pale American Ale  
Subcategory: B - American Pale Ale

Author: Tyler Ward  
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Kettle Volume: 6.48 gal @ 212 °F (1.047)	Efficiency: 62%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: .75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.053)	

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## Ingredients:

6 lb (42.9%) German Pilsner Malt; Gladfield - added during mash  
5 lb (35.7%) Red Wheat Malt; Briess - added during mash  
1 lb (7.1%) American Vienna - added during mash  
1 lb (7.1%) Crystal 15; Great Western - added during mash  
.5 lb (3.6%) Melanoidin Malt; Weyermann® - added during mash  
.5 lb (3.6%) Rice Hulls - added during mash  
1 oz (33.3%) Centennial (10.0%) - added during boil, boiled 60 m  
.5 tsp Irish Moss - added during boil, boiled 5 m  
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m  
1 oz (33.3%) Centennial (10.0%) - added during boil  
1 oz (33.3%) Centennial (10.0%) - added dry to primary fermenter  
1 ea Imperial Yeast A24 Dry Hop

## Style:

Recipe	Guideline	
Original Gravity: 1.053	1.045 - 1.060	
Terminal Gravity: 1.013	1.010 - 1.015	
Color: 10.67 SRM	5.0 - 10.0	
Alcohol: 5.17%	4.5% - 6.2%	
Bitterness: 34.0	30.0 - 50.0	

## Summary:

Total	12.0 fl oz
Fermentables: 14.0 lb	0.24 lb
Grist: 14.0 lb	0.24 lb
Water: 0.0 gal	0.0 gal
Hops: 3.0 oz	0.05 oz
Alpha Acid: 0.3 oz	0.005 oz
Iso-Alpha Acid: 0.025 oz	0.0 oz
Cost: 33.50 USD	0.57 USD