

Jamil's Extra Yellow

Category: 1 - Light Lager
Subcategory: C - Premium American Lager



Author: Jamil

Kettle Volume: 7.23 gal @ 212 °F (1.042) Efficiency: 65.0%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 1.5 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.053)

Ingredients:

12 lb (92.3%) 2-Row Brewers Malt; Briess - added during mash
1 lb (7.7%) Rice (Pregelatinized Flakes); Briess - added during mash
1 oz (100.0%) Hallertau (4.5%) - added during boil, boiled 60 m

Style:

Recipe	Guideline	
Original Gravity: 1.053	1.046 - 1.056	
Terminal Gravity: 1.013	1.008 - 1.012	
Color: 4.11 SRM	2.0 - 6.0	
Alcohol: 5.25%	4.6% - 6.0%	
Bitterness: 15.3	15.0 - 25.0	

Analysis:

Efficiency: 65.0%
Kettle Gravity: 1.042
Original Gravity: 1.053

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.1%	Alcohol: 14.78 g	101.99 kcal
Terminal Extract: 1.013	1.021	Carbs: 18.51 g	70.34 kcal
		Protein: 1.3 g	5.18 kcal
% Alcohol: 5.25% ABV	4.11% ABW		Total: 177.51 kcal