

# 'Murcah! Lager



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

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Kettle Volume: 12.21 gal @ 212 °F (1.048)      Efficiency: 80%  
Boil Duration: 1 h      Attenuation: 77%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11 gal @ 68 °F (1.052)

## Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
18 lb (90.0%) 2-Row Brewers Malt; Briess - added during mash  
2 lb (10.0%) Rice Flaked - added during mash  
2.0 oz (100.0%) Styrian Goldings (6.0%) - added during boil, boiled 60 m

## Style:

Recipe	Guideline	
Original Gravity: 1.052	1.046 - 1.056	
Terminal Gravity: 1.012	1.008 - 1.012	
Color: 3.04 SRM	2.0 - 6.0	
Alcohol: 5.2%	4.6% - 6.0%	
Bitterness: 20.4	15.0 - 25.0	

## Analysis:

Efficiency: 80%  
Kettle Gravity: 1.048  
Original Gravity: 1.052

Apparent	Real	Weight	Calories
Attenuation: 77%	61.8%	Alcohol: 14.64 g	101.02 kcal
Terminal Extract: 1.012	1.019	Carbs: 17.08 g	64.91 kcal
		Protein: 1.2 g	4.78 kcal
% Alcohol: 5.2% ABV	4.08% ABW		Total: 170.71 kcal