

Snow Day



Category: 23 - Specialty Beer
Subcategory: A - Specialty Beer

Author: JP Blount
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Kettle Volume: 12.46 gal @ 212 °F (1.061) Efficiency: 68%
Boil Duration: 1 h Attenuation: 72.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.066)

Ingredients:

30.0 lb (90.9%) American 2-row - added during mash
2.0 lb (6.1%) American Caramel 80°L - added during mash
1.0 lb (3.0%) Midnight Wheat; Briess - added during mash
.68 oz (6.8%) Cascade - Leaf (5.5%) - added during boil, boiled 60 m
0.68 oz (6.8%) Goldings (5.0%) - added during boil, boiled 60 m
0.68 oz (6.8%) Centennial (10.0%) - added during boil, boiled 60 m
.5 oz (5.0%) Cascade - Leaf (5.5%) - added during boil, boiled 40 m
0.5 oz (5.0%) Goldings (5.0%) - added during boil, boiled 40 m
0.5 oz (5.0%) Centennial (10.0%) - added during boil, boiled 40 m
.8 oz (8.0%) Cascade - Leaf (5.5%) - added during boil, boiled 15 m
0.8 oz (8.0%) Goldings (5.0%) - added during boil, boiled 15 m
0.8 oz (8.0%) Centennial (10.0%) - added during boil, boiled 15 m
4 oz (40.2%) Cascade - Pellet (5.5%) - added dry to primary fermenter
1.0 tsp Irish Moss - added during boil, boiled 15 m
2.0 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline	
Original Gravity: 1.066	1.026 - 1.120	
Terminal Gravity: 1.019	0.995 - 1.035	
Color: 23.78 SRM	1.0 - 50.0	
Alcohol: 6.3%	2.5% - 14.5%	
Bitterness: 51.3	0.0 - 100.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.061
Original Gravity: 16.22 °P

Apparent	Real	Weight	Calories
Attenuation: 72.0%	57.3%	Alcohol: 17.75 g	122.44 kcal
Terminal Extract: 4.73 °P	1.027	Carbs: 24.65 g	93.68 kcal
		Protein: 1.73 g	6.9 kcal
% Alcohol: 6.3% ABV	4.91% ABW		Total: 223.02 kcal