

Tree Trimmer



Category: 1 - Standard American Beer
Subcategory: B - American Lager

Author:
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Kettle Volume: 6.23 gal @ 212 °F (1.034) Efficiency: 75.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 0.5 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.037)

Ingredients:

6 lb (72.7%) Premium 2-Row Malt; Great Western - added during mash
1.75 lb (21.2%) Rice Flaked - added during mash
.5 lb (6.1%) Rice Hulls - added during mash
.25 oz (25.0%) Topaz; Brewcraft (15.7%) - added during boil, boiled 60 m
.75 oz (75.0%) Topaz; Brewcraft (15.7%) - added after boil, steeped 10 m
1 ea White Labs WLP885 Zurich Lager

Style:

Recipe	Guideline	
Original Gravity: 1.037	1.040 - 1.050	
Terminal Gravity: 1.009	1.004 - 1.010	
Color: 2.34 SRM	2.0 - 4.0	
Alcohol: 3.67%	4.2% - 5.3%	
Bitterness: 13.4	8.0 - 18.0	

Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.034
Original Gravity: 1.037

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.5%	Alcohol: 10.34 g	71.31 kcal
Terminal Extract: 1.009	1.015	Carbs: 12.89 g	48.98 kcal
		Protein: 0.9 g	3.61 kcal
% Alcohol: 3.67% ABV	2.89% ABW		Total: 123.9 kcal