

It's The Water

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



Author:
Date: 9/6/15

Kettle Volume: 13.25 gal @ 212 °F (1.042)	Efficiency: 80%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: 0.75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 12 gal @ 68 °F (1.045)	

Ingredients:

15.0 lb (78.9%) Pure Idaho - added during mash
1.5 lb (7.9%) Rice (Pregelatinized Flakes); Briess - added during mash
2.5 lb (13.2%) Corn Flaked (Maize) - added during mash
2 oz (50.0%) Cascade (5.5%) - added during boil, boiled 60 m
2.0 oz (50.0%) Willamette (5.0%) - added during boil, boiled 5 m

Style:

Recipe	Guideline	
Original Gravity: 1.045	1.040 - 1.050	
Terminal Gravity: 1.011	1.004 - 1.010	
Color: 2.6 SRM	2.0 - 4.0	
Alcohol: 4.38%	4.2% - 5.3%	
Bitterness: 20.3	8.0 - 18.0	

Analysis:

Efficiency: 80%
Kettle Gravity: 1.042
Original Gravity: 1.045

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.4%	Alcohol: 12.34 g	85.14 kcal
Terminal Extract: 1.011	1.017	Carbs: 15.43 g	58.63 kcal
		Protein: 1.08 g	4.32 kcal
% Alcohol: 4.38% ABV	3.44% ABW		Total: 148.09 kcal