

Type: A Batch Size (fermenter): 10.00 Boil Size: 14.40 Boil Time: 60 End of Boil Volume 10.40 Final Bottling Volume: 9.00 Fermentation: A , Taste Notes:	Date: 2012-08-22 Brewer: Asst Brewer: Equipment: (29) - A Brewhouse Efficiency: 80.00 % Est Mash Efficiency 80.0 % Taste Rating(out of 50): 30.0
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Ingredients

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Amt	Name	Type	#	%/IBU
1.90	A (2-) (6.0)		1	88.2 %
0.15	150 (170.0)		2	7.1 %
0.10	(10.0)		3	4.7 %
5.00	14.00 % - 60.0		4	18.2
9.00	5.50 % - 30.0		5	10.1
11.00	5.50 % - 15.0		6	7.9
11.00	5.50 % - 5.0		7	3.2
12.50	5.50 % - 0.0		8	0.0
1.0	A (/ # -05)		9	-
	50.28			

Beer Profile

Est Original Gravity: 1.053 Est Final Gravity: 1.011 Estimated Alcohol by Vol: 5.5 % Bitterness: 39.4 Est Color: 19.9	Measured Original Gravity: 1.080 Measured Final Gravity: 1.010 Actual Alcohol by Vol: 9.3 % Calories: 764.1 /
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Mash Profile

Mash Name: A , Sparge Water: 0.00 Sparge Temperature: 75.6 Adjust Temp for Equipment:	Total Grain Weight: 2.15 Grain Temperature: 22.2 Tun Temperature: 22.2 Mash PH: 5.20
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Mash Steps

Name	Description	Step Temperature	Step Time
	A 17.82 71.0	66.7 75	
	75.6 7	75.6 10	

Sparge Step: ,

Mash Notes:

Carbonation and Storage

Carbonation Type: *Volumes of CO2:* 2.3
Pressure/Weight: 48.17 *Carbonation Used:* 48.17
Keg/Bottling Temperature: 21.1 *Age for:* 30.00
Fermentation: A , *Storage Temperature:* 18.3

Notes
