



BATCH ONE

Size: 5 gal
Efficiency: 89.0%
Attenuation: 81.0%

Original Gravity: 1.061
Terminal Gravity: 1.012
Color: 14.11
Alcohol: 6.47%
Bitterness: 34.1 (25.0 - 40.0)

INGREDIENTS:

6.7 lb (70.2%) 2-Row Brewers Malt - added during mash
1 lb (10.3%) Munich 10L Malt - added during mash
0.9 lb (9.5%) Melanoidin Malt - added during mash
0.4 lb (4.6%) 2-Row Caramel Malt 80L - added during mash
0.5 lb (5.4%) Victory Malt - added during mash

0.3 oz (10.2%) Cascade (6.4%) - added during boil, boiled 60.0 m
0.4 oz (15.2%) Chinook (12.8%) - added during boil, boiled 40.0 m
0.5 oz (15.5%) Cascade (6.4%) - added during boil, boiled 20.0 m
0.5 oz (17.0%) Chinook (12.8%) - added after boil during whirlpool
0.7 oz (22.6%) Cascade (6.4%) - added after boil during whirlpool
0.6 oz (19.4%) Cascade Dry Hop (6.4%) - added dry to secondary fermenter

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