

YOUR BEER!
Made with the



Experiment #2

RECIPE BUILDER



Batch Size	5 gallons	Efficiency	75%
Boil Size	3.5 gallons	Bitterness	35.3 IBU
Boil Time	60 min	BG:GU	0.552
OG	1.064	Alcohol	6.2% ABV
FG	1.017	Calories	219 per 12oz
Color	5.7° SRM		

Fermentables

		% total	ppg	L	usage
7 lb	LME, Pilsen Light	73.7%	34	2	Extract
1 lb	DME, Bavarian Wheat	10.5%	44	8	Extract
1 lb	10L Munich Malt	10.5%	36	10	Mash
0.25 lb	Cara 10	2.6%	34	10	Mash
0.25 lb	Carafoam	2.6%	37	2	Mash

Hops

		type	usage	time	AA	IBU
2 oz	Tettnang	Pellet	Boil	60 min	4.5	27.4
1 oz	Simcoe	Pellet	Boil	5 min	13	7.9

Yeast

		attenuation
	Mangrove Jack's M27 Belgian Ale	74%