



Amt	Name	Type	▲	%/IBU
👑 6 lbs	Munich Malt (9.0 SRM)	Grain	1	46.2 %
👑 3 lbs	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	2	23.1 %
👑 1 lbs 8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	11.5 %
👑 1 lbs 8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	11.5 %
👑 8.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	5	3.8 %
👑 8.0 oz	Chocolate Malt (350.0 SRM)	Grain	6	3.8 %
🌿 0.75 oz	Magnum [14.00 %] - Boil 60.0 min	Hop	7	39.5 IBUs
🌿 2.00 g	Seeds of Paradise (Boil 5.0 mins)	Spice	8	-
🍷 2.0 pkg	Belgian Lager Yeast (White Labs #WLP815) [50.28 ml]	Yeast	9	-


Style Guide Comparison

Style 



Profiles for Mash, Carbonation and Aging

Mash  Adjust Temp for Equip

Carbonation  Carb Level vols 

Fermentation 