

Name:  Type:  Boil Time:  min Date:

Brewer:  Batch Size:  gal Est Pre-Boil Vol:  gal Version:

Equipment:  Tot Efficiency:  % Est Mash Eff:  %  Calc Boil Vol

Amt	Name	Type	#	%/IBU	Inventory	Cost
0.18 oz	Willamette [4.70 %] - Boil 0.0 min	Hop	13	0.0 IBUs	0.25 oz	\$0.18
0.25 oz	Willamette [7.80 %] - Boil 0.0 min	Hop	12	0.0 IBUs	0.25 oz	\$0.25
0.35 oz	Cascade [5.00 %] - Boil 0.0 min	Hop	11	0.0 IBUs	13.90 oz	\$0.35
0.50 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs	0.50 oz	\$0.50
0.75 oz	Newport [12.80 %] - Boil 60.0 min	Hop	9	34.3 IBUs	20.00 oz	\$0.75
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 m	Yeast	14	-	0.0 pkg	\$6.00
4.0 oz	Honey Malt (25.0 SRM)	Grain	8	2.6 %	4.0 oz	\$0.32
8.0 oz	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	6	5.3 %	8.0 oz	\$0.64
8.0 oz	Vienna Malt (3.5 SRM)	Grain	7	5.3 %	8.0 oz	\$0.64
12.0 oz	Biscuit Malt (23.0 SRM)	Grain	3	7.9 %	12.0 oz	\$0.96
12.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	7.9 %	4.0 oz	\$0.96
12.0 oz	Caramel/Crystal Malt -150L (150.0 SRM)	Grain	5	7.9 %	0.0 oz	\$0.96
1 lbs	White Wheat Malt (2.4 SRM)	Grain	2	10.5 %	0.0 oz	\$1.28
5 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	52.6 %	0.0 oz	\$6.40

Add Grain  
Add Hops  
Add Misc  
Add Yeast  
Add Water  
Edit  
Delete  
Substitute  
Grain Pct

Increase Amt  
Decrease Amt  
Increase Time  
Decrease Time  
Save Item  
Update Prices

Style Guide Comparison

Style:

Est Original Gravity	1.050 SG		1.045-1.060 SG
Bitterness (IBUs)	34.3 IBUs		25.0-40.0 IBUs
Color	14.4 SRM		10.0-17.0 SRM
Est ABV	4.9 %		4.50-6.20 %

Select Fields - Choose the fields to display

Measured OG	0.000	SG
Est Final Gravity	1.013	SG
Measured FG	0.000	SG
Measured Batch Size	0.00	gal
Est Pre-Boil Gravity	1.041	SG
Meas Pre-Boil Gravity	1.064	SG
Meas Pre-Boil Vol	6.67	gal
Measured Efficiency	0.0	%
Measured Mash Eff	124.6	%
Calories	0.0	kcal/12oz
Cooling Loss	0.24	gal
Measured ABV	0.0	%
Post Boil Vol	5.98	gal

Profiles for Mash, Carbonation and Aging

Mash:  Adjust Temp for Equip

Carbonation:  Carb Level:  vols

Fermentation: