

NameMichelsen Beer #37 Scotch Aler

BrewerHoward & Emily

EquipmentMichelsen Equipment

TypeAll Grain

Batch Size5.00gal

Tot Efficiency72.00%

Boil Time60min

Est Pre-Boil Vol7.37gal

Est Mash Eff86.4%

Date10/5/2013

Version1.0

☒ Calc Boil Vol

Amt	Name	Type	#	%/IBU	Inventory	Cost
1.00 tbsp	PH 5.2 Stabilizer (Mash 60.0 mins)	Water Agent	1	-	32.00 tbsp	\$0.25
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	2	4.5 %	4 lbs	\$0.75
8 lbs	Pale Malt (2 Row) US-Rahr (1.8 SRM)	Grain	3	72.7 %	48 lbs	\$9.92
1 lbs	Caramel/Crystal Malt - 65L (65.0 SRM)	Grain	4	9.1 %	19 lbs 0.4 oz	\$1.90
1 lbs	Munich Bonlander Malt (10.0 SRM)	Grain	5	9.1 %	12.0 oz	\$1.35
8.0 oz	Chocolate Malt (450.0 SRM)	Grain	6	4.5 %	0.0 oz	\$0.63
0.50 oz	Northern Brewer (7.90 %) - Boil 60.0 min	Hop	7	12.1 IBUs	4.50 oz	\$0.50
1.00 oz	Willamette (6.20 %) - Boil 30.0 min	Hop	8	14.6 IBUs	29.80 oz	\$1.00
0.00 Items	Sanitize Thermoator (Boil 15.0 mins)	Other	9	-	0.00 Items	\$0.00
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	10	-	5.00 tsp	\$0.14
1.00 Items	Servomyces (Boil 10.0 mins)	Other	11	-	10.00 Items	\$0.50
1.00 tsp	Yeast Nutrient (Boil 5.0 mins)	Other	12	-	9.00 tsp	\$0.25
0.50 oz	Cascade (7.50 %) - Boil 0.0 min	Hop	13	0.0 IBUs	5.00 oz	\$0.88
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	14	-	0.0 pkg	\$3.50

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



Profiles for Mash, Carbonation and Aging

MashSingle Infusion, Full Body, No Mash Out

CarbonationMy Carbonation Profile

FermentationMy Aging Profile

☒ Adjust Temp for Equip

Carb Level3.0vols

Select Fields

- Choose the fields to display

Total Grains11.00lb

Total Hops2.00oz

Bitterness Ratio0.515IBU/SG

End of Running Gravity1.010SG

Meas Pre-Boil Gravity1.035SG

Meas Pre-Boil Vol7.50gal

Post Boil Vol6.24gal

Measured OG1.056SG

Measured FG1.004SG

Measured ABV6.8%

Measured Efficiency77.5%

Measured Mash Eff72.6%

Total Cost21.56\$