

BeerFormulator Recipe

Batch Size: 10 gal.

Brewed By:

Efficiency: 75%

Mash

Malt Name	Wt. (lbs.)	% of Mash
Pale Malt 2-Row (Briess)	25	69.4
Roasted Barley	4	11.1
Crystal (80L)	2	5.6
Flaked Oats	2	5.6
Chocolate	2	5.6
Black Patent	1	2.8
Total Weight	36.00	

Mash & Sparge Water info.

Strike Temp.	Mash In Gallons	Sparge Gallons	Sparge Temp.
168.8°F	10.4 gal.	5.8 gal.	170°F

Hops

Hop Variety	Alpha Acid %	Amt. (oz.)	Boil (min.)	Hop IBU
Northern Brewer - Whole	9	1	60	12.9
Northern Brewer - Pellet	9	0.5	30	5.5
Fuggle - Whole	5	1	15	3.6
Fuggle - Whole	5	0.5	5	0.7

Beer Stats

Estimated Beer Color	SG	ABV(%)	AA(%)	Balance Value (BV)
87 SRM	1.093	11.1	89.2	0.73
	FG	IBU	Calories	Target BV
	1.010	22.7	399 (per 16 oz. Pint)	ANY

Target Beer Style Info. & Typical Ingredients**Experimental or Specialty Beer**

SG Range: ANY
 FG Range: ANY
 IBU Range: ANY
 SRM Range: ANY

There are no rules!

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Session Notes

Yeast Strain(s) Used:
 Fermentation Temp: 68°F

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