

Amt	Name	Type	#	%/IBU	Inventory	Cost
8 lbs	Brewers Malt (2 Row) US (1.8 SRM)	Grain	4	58.7 %	0.0 oz	\$14.08
8 lbs	Vienna Malt (3.5 SRM)	Grain	5	22.0 %	0.0 oz	\$5.28
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	6	7.3 %	0.0 oz	\$2.08
1 lbs	Honey Malt (25.0 SRM)	Grain	7	7.3 %	0.0 oz	\$2.08
8.0 oz	Dark Munich Malt (20.0 SRM)	Grain	8	3.7 %	0.0 oz	\$0.96
2.0 oz	Blackprinz Malt (500.0 SRM)	Grain	9	0.9 %	0.0 oz	\$0.22
40.00 g	Liberty [4.80 %] - Boil 60.0 min	Hop	10	21.3 IBUs	0.00 g	\$3.52
28.30 g	Liberty [4.80 %] - Boil 5.0 min	Hop	14	3.0 IBUs	0.00 g	\$2.49
5.70 ml	Lactic Acid (Boil 60.0 mins)	Water Agent	11	-	0.00 ml	\$4.56
3.00 ml	Lactic Acid (Mash 60.0 mins)	Water Agent	1	-	0.00 ml	\$2.40
1.60 g	Gypsum (Calcium Sulfate) (Boil 60.0 mins)	Water Agent	12	-	0.00 g	\$0.16
1.50 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-	0.00 g	\$0.15
1.00 g	Calcium Chloride (Boil 60.0 mins)	Water Agent	13	-	0.00 g	\$0.10
1.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	3	-	0.00 g	\$0.10
1.0 pkg	German Lager (White Labs #WLP830) [35.48843999999999% alcohol / 1250 ml]	Beer	15	-	0.0 pkg	\$7.99

Select Fields	- Choose Fields
Total Grains	13.63 lb
Total Hops	68.30 g
Bitterness Ratio	0.361 IBU/SG
Est Pre-Boil Gravity	1.055 SG
Est Final Gravity	1.018 SG
Measured OG	1.067 SG
Meas Batch Size	5.50 gal
Meas Efficiency	74.5 %
Total Cost	46.17 \$