

YOUR BEER!
Made with the



Highland Gaelic Ale 5 G

RECIPE BUILDER

All Grain



Batch Size	5.5 gallons	Efficiency	70%
Boil Size	6.5 gallons	Bitterness	29.0 IBU
Boil Time	60 min	BG:GU	0.518
OG	1.056	Alcohol	5.7% ABV
FG	1.013	Calories	187 per 12oz
Color	14.3° SRM		

Fermentables

		% total	ppg	L	usage
7.6 lb	2 Row Pale Malt (Briess)	63%	37	2	Mash
2.75 lb	10L Munich Malt	23%	36	10	Mash
0.5 lb	Cara 60	4%	34	60	Mash
1 lb	Cara 40	8%	34	40	Mash
0.25 lb	Extra Special Malt	2%	34	130	Mash

Hops

		type	usage	time	AA	IBU
0.75 oz	Chinook	Pellet	Boil	60 min	13	29
0.5 oz	Willamette	Pellet	Flame Out	0 min	5.5	0
0.5 oz	Cascade	Pellet	Flame Out	0 min	5.5	0

Yeast

	attenuation
WLP001 California Ale	77%

Special Instructions

1. Mash @ 150* for 60
2. Ferment @ 64* - 66* for 21 days