Targets 5.5% ABV -- 5 Gallons -- 1.055 OG

1.055 - x \* 131.25 = 5.5% 1.055 - x = .0419 1.013 = x = Target FG

### **Grain**

70% Vienna - Full bodied, golden color.

20% Light Munich - Malty, nutty flavor.

10% Crystal Malt 60 - Sweet caramel flavor, deep golden to red color.

# <u>Hops</u>

Tettnang (half boil) - 2 oz Saaz (end of boil) - 1 oz

### Yeast

Imperial Yeast L13 Global - 1 packet

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# **Calculations**

5 gallons x 55 GU = 275 GU of total gravity

## Grain Bill

Vienna = .7 x 275 = 192.5 GU Light Munich = .2 x 275 = 55 GU Crystal Malt 60 = .1 x 275 = 27.5 GU

*Ingredient gravity/(mash efficiency x maximum extract)* 

Vienna = 35 Light Munich = 35 Crystal Malt 60 = 34

Vienna=  $192.5/(.65 \times 35) = 8.5$  lbs Light Munich =  $55/(.65 \times 35) = 2.5$  lbs Crystal Malt  $60 = 27.5/(.65 \times 34) = 1.5$  lbs

### Hop Bill

AAU = Weight (oz) x % Alpha Acids (whole number)

2 oz \* 4.5% = 9 AAU

1 oz \* 3.5% = 3.5 AAU

\*Note: Utilization determined based on a 30 minutes (of 60 minute boil) - <a href="http://howtobrew.com/book/section-1/hops/hop-bittering-calculations">http://howtobrew.com/book/section-1/hops/hop-bittering-calculations</a>

## Water Calculations

Strike water volume = weight of grain \* desired mash thickness 12.5 \* 1.3 = 16.25 quarts = 4 gallons

Sparge water volume = weight of grain \* 2 12.5 \* 2 = 25 quarts = 6.25 gallons

# Efficiency Calculations

Potential gravity points = (grain gravity points \* weight) / volume Brewhouse efficiency = actual gravity points / potential gravity points

Vienna = x/(35) = 8.5 lbs Light Munich = x/(35) = 2.5 lbs Crystal 60 = x/(34) = 1.5 lbs

Vienna = x= 8.5 lbs \* 35 = 297.5 Light Munich = x = 2.5 lbs \* 35 = 87.5 Crystal 60 = x = 1.5 lbs \* 34 = 51

5x = 436 x= 87.2 62/87.2 = **71%**