

A ProMash Recipe Printout

Recipe Specifics

Batch Size (Gal):	10.00	Wort Size (Gal):	10.00
Total Grain (Lbs):	25.50		
Anticipated OG:	1.068	Plato:	16.57
Anticipated SRM:	29.6		
Anticipated IBU:	67.9		
Brewhouse Efficiency:	75 %		
Wort Boil Time:	60	Minutes	

Pre-Boil Amounts

Evaporation Rate:	15.00	% Per Hour	
Pre-Boil Wort Size:	11.76	Gal	
Pre-Boil Gravity:	1.058	SG	14.21 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
 Final Gravity Calculation Based on Points.
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
 % Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
 Hop IBU Formula Used: Rager

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	Color - SRM
90.2%	23.00 lbs.	Pale Malt(2-row)	America	1.036	2
3.9%	1.00 lbs.	Crystal 80L		1.033	80
2.9%	0.75 lbs.	Carafa III Dehusked	Germany	1.030	525
2.9%	0.75 lbs.	Chocolate Malt	America	1.029	350

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.00 oz.	Amarillo Gold	Whole	10.00	41.1	60 min.
2.00 oz.	Chinook	Whole	13.00	14.2	15 min.
2.00 oz.	Centennial	Whole	10.50	8.6	10 min.
2.00 oz.	Cascade	Whole	5.75	3.9	5 min.
2.00 oz.	Centennial	Whole	10.50	0.0	0 min.
2.00 oz.	Cascade	Whole	5.75	0.0	Dry Hopping.

Yeast

DCL Yeast US-05 US-05

Notes

surrounded by an aromatic citrus-and-pine
force field. backed by a smooth roastiness
of cocoa and French roast coffee.
Full-bodied, hop-bitter

Suggested fermentation schedule:

-- 1-2 weeks primary; 1-2 weeks secondary;