



Austin Home Brew A



Design



Yeast Starter



Mash Details



Fermentation



Water Vols



Name Austin Home Brew Alpha King

Type Partial Mash

Boil Time 90 min

Brewer Aaron Ouellette

Batch Size 5.25 gal

Est Pre-Boil Vol 6.27 gal

Equipment Mod Pot and Cooler (8 Gal/19)

Tot Efficiency 70.00 %

Est Mash Eff 86.6 %

Amt	Name	Type	#	%/IBU	IBU	Inventory	C
1.00 g	Cascade [5.50 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs	0.0 ...	0.00 g	\$
1.00 g	Centennial [10.00 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs	0.0 ...	0.00 g	\$
1.00 g	Columbus (Tomahawk) [14.00 %] - Dry ...	Hop	15	0.0 IBUs	0.0 ...	0.00 g	\$
21.26 g	Centennial [10.00 %] - Boil 60.0 min	Hop	8	33.6 IB...	33....	0.00 g	\$
21.26 g	Warrior [15.00 %] - Boil 60.0 min	Hop	9	50.3 IB...	50....	0.00 g	\$
1.0 pkg	Safale American (DCL/Fermentis #US- ...	Yeast	12	-	-	0.0 pkg	\$
1.00 oz	Wheat - Red Malt (Briess) (2.30 SRM)	Grain	7	0.7 %	-	0.00 oz	\$
2.00 oz	Cara-Pils/Dextrine (2.00 SRM)	Grain	3	1.3 %	-	0.00 oz	\$
2.00 oz	Caramel/Crystal Malt - 60L (60.00 SRM)	Grain	4	1.3 %	-	0.00 oz	\$
56.70 g	Cascade [5.50 %] - Aroma Steep 0.0 min	Hop	11	0.0 IBUs	0.0 ...	0.00 g	\$

