

Unlimited Recipes, No Ads, Premium Support. Save 5% on Brewer's Friend Premium today. Use code **5OFF**.



Brewer's Friend
Brewing With Total Confidence

[PROFILE](#)
[UPGRADE NOW!](#)

Editing Recipe

[RECIPE TOOLS ▼](#)
[VIEW](#)
[PRINT](#)
[SAVE](#)
[BUY INGREDIENTS](#)

Error: Trial members are limited to 5 recipes.

Brewer's Friend Premium allows unlimited recipes, no advertising, and premium support.

[CLICK HERE TO UPGRADE](#)

Recipe Name:

Units:

Brew Method:

Batch Size: (liters) Target: ?

Est. Boil Size: (liters) ?

Auto Save
Recipe: (Every 60 seconds)

Author/Source:

Style:

Sub Category:

Boil Time: (minutes)

Efficiency: % (Brew House) ?

Share Recipe: (Your recipe will be public)

Original Gravity:
1.073

Final Gravity:
1.022

ABV:
6.73%

IBU:
40.36

SRM:
15.35

Color & Style:



MORE...

Goal **Fermentables** Inventory

50 g American - Carapils (Dextrine Malt) ✕

0.6 % PPG: 33 Lovibond: 1.8 OG: 0.41 Late Addition

580 g United Kingdom - Crystal 30L ✕

7.5 % PPG: 34 Lovibond: 30 OG: 4.94 Late Addition

7 kg United Kingdom - Maris Otter Pale ✕

Lovibond:
90 % PPG: 38 3.75 OG: 66.6 Late Addition

150 g United Kingdom - Chocolate ✕

1.9 % PPG: 34 Lovibond: 425 OG: 1.28 Late Addition

Total: **7.78** kg DP: 56 (Min: 30+) ?

Add Add Custom Inventory Filter Sort ?

Mash Guidelines

Starting Mash Thickness: 2.5 L/kg

Temp: 0 C Time: 60 min Amount: 17 L ✕

Type: Infusion Desc: stage 1 infusion mash

Temp: 0 C Time: 60 min Amount: 23 L ✕

Type: Fly Sparge Desc: Fly sparge stage 2

Total: **40** L

Add ?

Inventory

Yeast

Yeast Brand Filter:

Yeast Variety:

Amount:

Inventory Filter

Fermentation Temp: C

Pitch Rate: *(million cells / ml / ° P)*

[Yeast Pitch Rate and Starter Calculator](#)

Starter
 Custom Attenuation
 Custom / 2nd Yeast:

Sort Yeast List By ID

?

Optimum Temp: 18.3 - 22.2 C
 Flocculation: Low
 Avg Attenuation: 70%
 Alcohol Tolerance: Med-High
 Cells Required: 49 B

Inventory

Hops

Amount: g Hop: AA: (x)

Time: min. Type: Use:

Scale Util: % Start Temp: C

IBUs: 13.58 Util: 0.226 AAUs: 6.3

Amount: g Hop: AA: (x)

Time: min. Type: Use:

Scale Util: % Start Temp: C

IBUs: 12.75 Util: 0.174 AAUs: 7.8

Amount: g Hop: AA: (x)

Time: min. Type: Use:

Scale Util: % Start Temp: C

IBUs: 7.86 Util: 0.112 AAUs: 7.4

Amount: g Hop: AA: x

Time: min. Type: Use:

Scale Util: % Start Temp: C

IBUs: 6.17 Util: 0.112 AAUs: 5.8

Total: **140 g**

Add Sort Hops ?

Other Ingredients

Inventory

Name: Amount: x

Time: min. Type: Use:

Add Sort Others ?

Priming Method: Amount: CO₂ Level: vols

Add salts and acids to raise or lower the mash pH.
You can also link the water calculator below to pull these in.

Water Chemistry

Target Water Profile:

[My Water Profiles](#)

Target Ion Levels (ppm or mg/L):

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
<input type="text" value="80"/>	<input type="text" value="5"/>	<input type="text" value="25"/>	<input type="text" value="75"/>	<input type="text" value="80"/>	<input type="text" value="100"/>

Water Notes:

Describe the target water and any special treatments. ?

Add Photos

Upload File from your Computer

Choose File	No file chosen
Upload	

Description / Notes

Provide a description of the beer and notes about the recipe such as other ingredients, fermentation duration and temperature, and any special methods used.

Award Winning *Explain in the notes and provide evidence.*

URL:

Starting with http:// or https://, specify a link to more information about the recipe. The URL will only be enabled if you have confirmed your email address.

[BACK TO TOP](#)

[BUY INGREDIENTS](#)