

Maestro's Beer
By Steampunk Brew Works

Size: 5 gal
Efficiency: 80.0%
Attenuation: 75.0%
Calories: 212.89 kcal per 12.0 fl oz

Original Gravity: 1.064
Terminal Gravity: 1.016
Color: 16.25 SRM
Alcohol: 6.29%
Bitterness: 26.0 IBU, 6.0 HBU

Ingredients:

0.5 lb (4.0%) Caramel Malt 80L - added during mash
0.75 lb (6.5%) Brown Malt - added during mash
1.0 lb (8.5%) Cara-Pils® Malt - added during mash
9.0 lb (76.9%) Maris Otter Pale - added during mash
0.5 lb (4.0%) Belgian Aromatic - added during mash

Mash at 152°F for 1 hour

5.6 HBU East Kent Goldings (5.0%) - added during boil, boiled 60 m
0.5 oz East Kent Goldings (5.0%) - added during boil, boiled 15.0 m
0.5 oz East Kent Goldings (5.0%) - added during boil, boiled 2.0 m
1 pack Wyeast 1450 Denny's Favorite 50
1 ea Whirlfloc Tablets (Irish moss) - added during boil, boiled 10 m

Ferment at 65°F

