

Save your recipe to Hopville at any time.

No target style assigned. [edit](#)

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### malt and fermentables

%	LB	OZ	MALT OR FERMENTABLE	PPG	°L
80%	6	0	Extra Light Dry Extract	44	3
13%	1	0	Brown Sugar, Light	46	8
3%	0	4	Crystal 40L	34	40
3%	0	4	Cara-Pils/Dextrine	33	2

Original Gravity .....  
**1.065**  
 (1.058 to 1.068)

Final Gravity .....  
**1.016**  
 (1.014 to 1.017)

Color .....  
**6° SRM / 12° EBC**  
 (Yellow to Gold)

Mash Efficiency ? .....  
 75% [edit](#)

Batch size: **5.0** gallons [edit](#)

### hops

USE TIME	OZ	VARIETY	FORM	AA
boil 60 mins	<b>1.0</b>	<b>Mt. Rainier</b>	leaf	<b>6.8</b>
boil 30 mins	<b>1.0</b>	<b>Saaz</b>	leaf	<b>5.1</b>
boil 5 mins	<b>1.0</b>	<b>Mt. Rainier</b>	leaf	<b>6.8</b>
boil 5 mins	<b>1.5</b>	<b>Saaz</b>	leaf	<b>5.1</b>

Bitterness .....  
**6.8** HBU  
**45.3** IBU  
*f*: Tinseth [edit](#)

BU:GU .....  
**0.70**

Boil: **6.0** avg gallons for **60** minutes [edit](#)

### yeast

#### White Labs German Ale / Kolsh (WLP029)

ale yeast in liquid form with medium flocculation

Alcohol .....  
**6.5%** A.B.V.  
**5.1%** A.B.W.

Calories .....  
**215** per 12 oz.

### misc

USE TIME	AMOUNT	INGREDIENT
boil 15 min	<b>1</b> tsp	<b>Irish Moss</b>
boil 15 min	<b>1</b> tsp	<b>Yeast Nutrient (WYeast)</b>