First Extract
Created Wednesday January 20th 2021

Brewer #346509

Method: **Extract**   Style: **Blonde Ale**   Boil Time: **45 min**   Batch Size: **8 liters** (fermentor volume)

Pre Boil Size: **12.25 liters**   Post Boil Size: **8.51 liters**   Pre Boil Gravity: **1.030** (recipe based estimate)

Efficiency: **70%** (steeping grains only)   Calories: **135 calories** (Per 330ml)   Carbs: **14 g** (Per 330ml)

Original Gravity: **1.044**	Final Gravity: **1.011**	ABV (standard): **4.37%**	IBU (tinseth): **26.21**	SRM (morey): **4.5** 🟧	Mash pH **n/a**	Cost £ **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
1.20 kg	Liquid Malt Extract - Light		35	4	100%

1.2 kg / £ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
10 g	Cascade		Pellet	4.9	Boil at 90 °C	15 min	9.19	22.2%
10 g	Cascade		Pellet	4.9	Boil at 90 °C	45 min	17.01	22.2%
25 g	Citra		Pellet	11	Dry Hop at 19 °C	3 days		55.6%

45 g / £ 0.00

Yeast

Crossmyloof Brew - Real Ale

Amount: 5 Grams   **Cost:**   **Attenuation (avg):** 76%   **Flocculation:** Medium

Optimum Temp: 17 - 22 °C   **Starter:** No

Fermentation Temp: 20 °C   **Pitch Rate:** 0.35 *(M cells / ml / ° P)* 31 B cells required

Priming

Method: sucrose   Amount: 111.1 g CO_2 Level: 2.25 Volumes

Target Water Profile Balanced Profile

Ca^{+2} 0	Mg^{+2} 0	Na^+ 0	Cl^- 0	SO_4^{-2} 0	HCO_3^- 0

Quick Water Requirements

Water	Liters
Boil water added to kettle	12.3
Volume increase from sugar/extract (early additions)	0.8
Starting boil volume	13.1
Boil off losses	-3.5
Hops absorption losses	-2.8
Post boil volume	6.7
Fermenter Volume	6.7
Top off amount	1.3
Target batch size	8
WARNING: Kettle losses > 2% detected which throw off OG calculation for extract/partial mash recipes in batch target 'fermentor' mode. Solution: Reduce kettle losses, misc losses and hops absorption in equipment's profile, OR set batch target to 'kettle' and do a full wort boil. See batch target FAQ.	
Total:	**12.7**
Equipment Profile Used:	My Equipment (default)