

BEER NAME: SNOW GHOST

Beer Style: Dark Lager

Description: Smooth, easy to drink Munich Dunkel

BREW LENGTH: 25 litres

GRAIN BILL:

| KG | Selected Grain | % age | |
|-----|------------------------|-------|--|
| 2.3 | Weyermann Munich1 | 49% | |
| 2.3 | Weyermann Munich2 | 49% | |
| 0.1 | Weyermann Carafa Spec1 | 2% | |
| | | | |
| | | | |

HOP SCHEDULE:

| Boil Time (min) | Weight (grams) | Alpha (%) | Hops | IBU |
|-----------------|----------------|-----------|-----------|------|
| 60 | 40 | 5.2 | Hallertau | 18.5 |
| 10 | 10 | 5.2 | Hallertau | 1.6 |
| 5 | 10 | 5.2 | Hallertau | 0.9 |
| | | | | |
| | | | | |

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

| O/G | F/G | ABV | IBU | COLOUR | BU:GU |
|-------|-------|-----|-----|--------|-------|
| 1.047 | 1.012 | 4.6 | 21 | 39 | 0.45 |

SUGGESTED YEAST: Fermentis 34/70, or Nottingham

FERMENTATION TEMPERATURE: 12C for 34/70, or 15C for Nottingham

COMMENTS: