

Tulsa Flag - 30bbl



Category: 18 - Pale American Ale
Subcategory: A - Blonde Ale

Author: TMP

Kettle Volume: 1,020.54 gal @ 212 °F (1.049) Efficiency: 83.0%
Boil Duration: 1.25 h Attenuation: 85.0%
Evaporation: 1.88 gal
Water Volume Added: 0 gal
Final Volume: 978 gal @ 68 °F (1.049)

Ingredients:

1485 lb (90.0%) 2-Row Brewers Malt; Briess - added during mash
82.5 lb (5.0%) Munich 10L Malt; Briess - added during mash
82.5 lb (5.0%) Vienna Malt; Briess - added during mash
1.5 kg (25.0%) Perle (6.4%) - added during boil, boiled 60 m
1.5 kg (25.0%) Perle (6.4%) - added during boil, boiled 40 m
3 kg (49.9%) Crystal (6%) - added during boil, boiled 20 m

Style:

Recipe	Guideline	
Original Gravity: 1.049	1.038 - 1.054	
Terminal Gravity: 1.007	1.008 - 1.013	
Color: 3.87 SRM	3.0 - 6.0	
Alcohol: 5.45%	3.8% - 5.5%	
Bitterness: 18.6	15.0 - 28.0	

Analysis:

Efficiency: 83.0%
Kettle Gravity: 1.049
Original Gravity: 1.049

Apparent	Real	Weight	Calories
Attenuation: 85.0%	68.6%	Alcohol: 15.36 g	105.97 kcal
Terminal Extract: 1.007	1.015	Carbs: 13.28 g	50.46 kcal
		Protein: 0.93 g	3.72 kcal
% Alcohol: 5.45% ABW	4.3% ABW		Total: 160.15 kcal

Summary:

Total	12.0 fl oz
Fermentables: 1,650.0 lb	0.16 lb
Grist: 1,650.0 lb	0.16 lb
Water: 0.0 gal	0.0 gal
Hops: 211.97 oz	0.02 oz
Alpha Acid: 13.143 oz	0.001 oz
Iso-Alpha Acid: 2.429 oz	0.0 oz
Cost: 2792.95 USD	0.27 USD

Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 4.02 g/L	Pressure: 2.0 PSI
Priming Agent Mass: 8,103.5 g	Volumes CO2: 1.41
Volumes CO2: 1.41	