BeerCalc: test

Style: **Brewer: F Jørgensen**

Vital Statistics

Volume	20	litres
OG	1040	
Boil Volume	20	litres
Boil gravity	1040	
Alcohol (ABV)	3.9	%
Colour	32	EBC (Copper / reddish brown)
Bitterness	85	IBU
BU:GU	2.13	
FG	1010	



Fermentables

Pilsner Malt	3 EBC	5000	g
Biscuit Malt	50 EBC	500	g
Special B	230 EBC	500	g
		6000	**g**

Mash schedule

Total grain weight for mash: 6000 g

Hops

Cascade	6.5 %	60 g	90 min
Centennial	10.0 %	30 g	15 min
Willamette	4.9 %	60 g	10 min

Misc Ingredients

Fermentation

Fermentation	MJ M47 Belgian Abbey	18 °C	5 days