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Viking Ale

Category? *India Pale Ale*
Subcategory? *India Pale Ale*
Recipe Type? *All Grain*
Batch Size? *5 gal.*
Volume Boiled? *6 gal.*
Mash Efficiency? *72 %*
Total Grain/Extract? *12.50 lbs.*
Total Hops? *2.8 oz.*
Calories (12 fl. oz.)? *241.3*
Cost to Brew? *\$28.88 (USD)*
Cost per Bottle (12 fl. oz.)? *\$0.54 (USD)*



Ingredients:

10 lbs. American 2-row
 1 lbs. Belgian Munich
 1 lbs. Belgian Cara-Pils
 .5 lbs. Belgian Caramunich
 1 oz. Organic Hallertau (Pellets, 8.00 %AA) boiled 60 minutes.
 1.25 oz. East Kent Goldings (Pellets, 5.00 %AA) boiled 20 minutes.
 .5 oz. Nugget (Whole, 13.00 %AA) boiled 5 minutes.
 4 ounces rice hulls - end of mash (not included in calculations)
 1 teaspoons irish moss - 20 minutes (not included in calculations)
Yeast : *WYeast 1028 London Ale*

Style Comparison:

	Predicted	India Pale Ale	Compliance
Original Gravity? <i>1.061</i>		<i>1.050 - 1.075</i>	<i>100 %</i>
Terminal Gravity? <i>1.013</i>		<i>1.012 - 1.016</i>	<i>100 %</i>
Color? <i>12.25 °SRM</i>		<i>8.00 - 14.00 °SRM</i>	<i>100 %</i>
Bitterness? <i>47.0 IBU</i>		<i>40.00 - 60.00 IBU</i>	<i>100 %</i>
Alcohol (%volume)? <i>6.3 %</i>		<i>5.00 - 7.80 %</i>	<i>100 %</i>
			100 % overall

Extract/Fermentation:

	Apparent	Real
Original Extract?	<i>14.91 °Plato</i>	<i>14.91 °Plato</i>
Attenuation?	<i>77.6 %</i>	<i>62.8 %</i>
Extract?	<i>3.34 °Plato</i>	<i>5.54 °Plato</i>
	% Weight	% Volume
Alcohol?	<i>4.9 %</i>	<i>6.3 %</i>

Individual Malts/Adjuncts:

Only available with GOLD membership upgrade.