

2016/12/11 - Mass Dilution Ale (Lite)

Name	Mass Dilution Ale (Lite)			
Style	Munich Helles	Brew Date	2016-12-11	
Type	All Grain	Boil Size	8.3 gal	
IBU's	21.2	Batch Size	6.0 gal	
Color	7.5 SRM	Boil Time	60 min	
	Estimated	Actual		
Pre-Boil OG	1.118			
OG	1.140	1.024		
FG	1.042	1.005		
ABV	12.9%	12.9%		
Efficiency	80.0%			
Grain	34.0 lbs	Canadian 2-Row <ul style="list-style-type: none">2014 Fall	97.1%	
	1.0 lbs	Weyermann Carafoam	2.9%	
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	1.0 oz	Centennial (8.8%)	11.3 IBU
	30 mins	0.5 oz	Centennial (10.0%)	4.9 IBU
	5 mins	0.5 oz	Centennial (10.0%)	1.3 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
	15 min	0.0	Wort Immersion Chiller	
Fermentation	Primary	14 days	53.0 F	
	Cold Crash	3 days	37.0 F	
	Lager	28 days	53.0 F	
	Bottle/Keg	0 days	37.0 F	

Notes	<p>Second runnings from previous batch. Had 5gal and added 1 gal city water.</p> <p>Pre boil sg 1020.</p> <p>Trying to do 5gal is hard with my setup. The element is so high it's hard to chill.</p> <p>Min size is 5gal. 6gal is better which is what I did. Temp prob is too high and doesn't register.</p> <p>I used 50% power which made for a vigorous boil.</p>
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