

Allagash White Clone - Malt Miller

Recipe by Osama Alramahy



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	90 mins	80%	17.24 L	16.33 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.050	1.011	17.3	6.3	5.08%	

Mash and Sparge volumes calculated using the "Grainfather G30 v3 - 220V" profile.

Fermentables

	Amount	Usage	PPG	EBC
Lager Malt Supplier: Simpsons	2.32 kg (46%)	Mash	36.8	3.0
Wheat Malt Supplier: Simpsons	1.55 kg (30%)	Mash	37.7	4.0
Oats, Flaked Supplier: Generic	0.52 kg (10%)	Mash	36.8	2.0
Wheat, Flaked Supplier: Generic	0.52 kg (10%)	Mash	35.4	3.1
Carapils Supplier: Briess	0.19 kg (4%)	Mash	33.6	3.0

Mash Steps

	Temp	Time
Mash In	66 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Nugget (IBU: 11.3)	7.95 g (10%)	Pellet	Boil	60 min	13.3
Irish moss (IBU: 0.3)	5.00 g (7%)	Pellet	Boil	15 min	1

Hops	Amount	Type	Usage	Time	AA
Crystal (IBU: 3.4)	15.91 g (21%)	Pellet	Boil	10 min	4.5
Saaz, Czech (IBU: 2.4)	47.73 g (62%)	Pellet	Hop Stand	5 min @ 80 °C	3.8

Yeast	Amount	Attenuation
Whiteout Product Code: B44	1 packets	74 %

Extras	Amount	Usage	Time
Whirlfloc	1.2913223140496 each	Boil	15 min
Bitter Orange Peel	6.45 g	FlameOut	0 min
Coriander, seeds	9.03 g	FlameOut	0 min
Grains of Paradise	3.88 g	FlameOut	0 min

Fermentation Steps	Temp	Time
Fermentation 1	17 °C	5 days
Fermentation Step 2	23 °C	9 days

Notes
