

ORIGINAL

101-rough

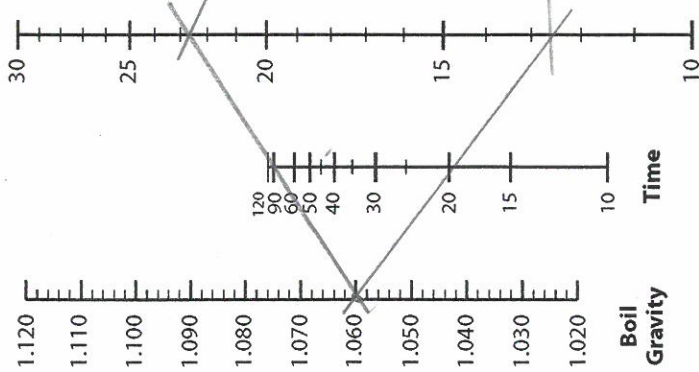
65% PILSENER 39kg  
31% BISQUIT/Amber 186kg  
4% BROWN/Amber 0,227kg  
65kg  
1000 Amber  
600 bisquit  
200

~~Amber~~ How much water? 80  
my old bisquit/Amber.  
Therese.

Huabe

21g Northern Brewer @ 90 71. AA 17 BU  
14g North Star 6.5 AA  
a 20

### Nomograph for IBU Calculations Grams and Liters



67.5-

68%

edu Ah

37  
B3 #38  
20 Nov 14

Old Milwaukee Brewmaster  
from Radical Brewing

Mashkin 69°C  
2.5 kg / 100 ger  
2.5-6.5 + 2.5 = 9.5

yield (estimated) = 19 L  
OG 1.067  
Att 5-5.8%  
2.6 IBU

WLP 039  
EAST MIDLAND  
Föchtur 484+24  
Gra röt 15/1-15  
imed haka

77.5°C mässtratten

Dra saltat  
most malten  
6 gypsen  
8g NaCl

804 2% = 0.6  
nearly

21g NB @ 60  
10g NC @ 20

Final Volume (Liters)  
AA g  
IBUs  
Utilization

How to Brew by John Palmer c. 2006  
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Fahlish preboil g = 1.066

Calculated OG = 1.072 spädde till 1.066 ca  
(1 wär) ca 18 liter yield

1022  
EG 1022