

717 Collaboration

Batch Size	5 gallons								
Starting Gravity:	16.5 °P	(1.067 OG)							
Final Gravity:	2.8 °P	(1.011 FG)							
Target IBU	30								
Malts									
Weyermann Bohemian Pilsner			58%						
Briss Vienna			26%						
Weyermann Carahell			6%						
Weyermann Melanoidin			6%						
Weyermann Acidulated			4%						

Mash-in @146 °F using 1.4 qt. per pound of grain, rest for 10 minutes; raise the temperature to 152 °F and hold for 40 minutes; increase the temperature again to 162 °F and rest for the final 10 minutes

Water should be soft, Ca at 50-75 ppm, Cl at 100-150 ppm

Hops

German Northern Brewer	0.21 oz	10.7% a.a.	@ 60 min						
Hersbrucker	0.43 oz	4.6% a.a.	@ 10 min						
Hersbrucker	1.11 oz	4.6% a.a.	@ 0 min						

Dry-Hop

Hersbrucker	1.89 oz								
Hull Melon	0.52 oz								