

Weasel Whiz

Created by Don Levey on 06/03/2007

Brew Target Statistics							
Style	Cream Ale	Efficiency	77.64198418404037 %	Pre-boil Volume	6.50 gallons US	OG	1.050
IBU	14.0	Mash Ratio	1.25 qt/lb	Post-boil Volume	5.50 gallons US	FG	1.004
SRM	3.3	Mash Time	120 min	Boil Time	60 min	Attenuation	92.79398289801297 %
ABV	6.1 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
Pils 2-Row	4 lb	42.1 %	1.035/lb/gal	1.2	Mash
Pale Ale	4 lb	42.1 %	1.036/lb/gal	3	Mash
Corn (Flaked)	0.75 lb	7.9 %	1.040/lb/gal	0.5	Mash
Raw sugar	0.75 lb	7.9 %	1.045/lb/gal	0	Steep
Totals:	9.5 pounds	100%	1.050	3.3	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
beta	149 F	149 F	infusion	0	60	Mash in with 2.7 gallons US of water at 161.4 F
mashout	168 F	168 F	infusion	0	60	Add 1.4 gallons US of water at 212.0 F

Flavor Addition Schedule					
Name	Quantity	Form	Alpha	Stage	Time
Liberty	1 oz	Pellet	4.0	Boil	60
Liberty	0.45 oz	Pellet	4.0	Boil	1
Hop totals:	1.45 ounces		14.0		

Fermentation Schedule	
Yeast	Wyeast 1056 American/Chico Ale Yeast
Fermentation temperature	