

French Toast Beer

Author: Zeh
 Category: 21 – Spice/Herb/Vegetable Beer
 Subcategory: B – Seasonal/Winter Specialty Spiced Beer



Kettle Volume: 11.17 gal (1.043) Efficiency: 73.59%
 Boil Duration: 1.5 h Attenuation: 75.0%
 Evaporation: 0.75 gal Evap./Hour: 0.5 gal
 Water Volume Added: 0.0 gal
 Final Volume: 10.0 gal (1.048)

Ingredients:

- 12.0 lb (63.2%) 2-Row Brewers Malt; Briess
- 5.0 lb (26.3%) Munich Malt
- 1.5 lb (7.9%) Victory® Malt; Briess
- 0.5 lb (2.6%) Crystal Malt 60°L
- 2.0 oz (66.7%) Northern Brewer (8.0%) – added during boil, boiled 60.0 m
- 1.0 oz (33.3%) Hersbrucker (4.0%) – added during boil, boiled 15.0 m
- 3.0 tsp Cinnamon (ground) – added during boil, boiled 1.0 m
- 1.0 tsp Nutmeg (ground) – added during boil, boiled 1.0 m
- 2.0 tsp Vanilla (extract) – added during boil, boiled 1.0 m
- 3.0 ea WYeast 1098 British Ale™
- 4.0 lb Maple Syrup – added dry to secondary fermenter

Style:

Recipe	Guideline
Original Gravity: 1.048	1.026 – 1.120
Terminal Gravity: 1.012	0.995 – 1.035
Color: 12.25 SRM	1.0 – 50.0
Alcohol: 4.71%	2.5% – 14.5%
Bitterness: 33.6	0.0 – 100.0



Analysis:

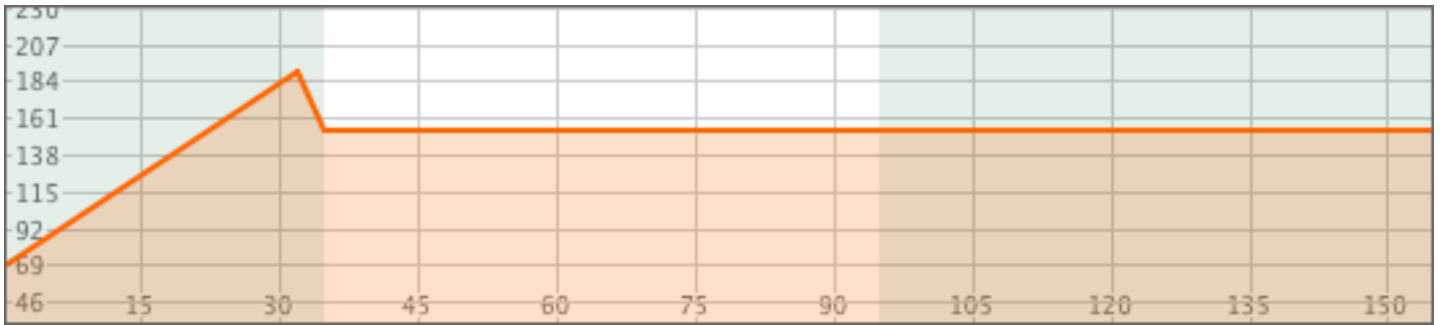
	Apparent	Real	Weight	Calories
Original Extract:	11.9 °P	11.9 °P	Alcohol: 13.28 g	91.62 kcal
Attenuation:	75.0%	60.3%	Carbs: 16.62 g	63.14 kcal
Terminal Extract:	3.07 °P	4.73 °P	Protein: 1.16 g	4.65 kcal
% Alcohol:	4.71% ABV	3.7% ABW		Total: 159.41 kcal

Schedule:

Ambient Air: 70.0 °F
 Source Water: 60.0 °F
 Elevation: 0.0 m

	Elapsed	Thickness	Final Temp.	Available
34.9 m Grain In <i>Liquor: 5.94 gal</i> <i>Strike: 191.84 °F</i> <i>Target: 154 °F</i>	00:34:55	2.61 L/kg	154 °F	3.53 gal

	Elapsed	Thickness	Final Temp.	Available
60.0 m Sacc Rest <i>Rest: 60.0 m</i> <i>Final: 154.0 °F</i>	01:34:55	2.61 L/kg	154.0 °F	3.53 gal
60.0 m Fly Sparge <i>Sparge Volume: 9.5 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 12.0 gal</i>	02:34:55	0.0 L/kg	155.2 °F	1.23 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 249.34 g
 Volumes CO2: 2.5

Forced Carbonation

Beer Temp: 38.0 °F
 Pressure: 11.25 PSI
 Volumes CO2: 2.5

Packaging:

1.0 Corny Keg
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