

TOAST

THE RECIPE

For the Mash:

Mash Time: 1hr

Temperature: 67°C

Liquor to grist ratio: 2.7:1

Grain bill:	Quantity:
Pale Malt	3.5kg
Dried crumbed bread	1.5Kg
CaraMalt	150g
Munich Malt	150g
Oat Husks	500g

For the boil:

Hops	Quantity	Alpha Acids	When to add
German Hallertau Tradition	5g	5.5%	90 min
Cascade	12g	4.5%	5 min
Centennial	10g	8.5%	5 min
Cascade	25g	4.5%	At turn off
Centennial	10g	8.5%	At turn off
Bramling Cross	25g	6%	At turn off
Other			
Protofloc	1 tsp	n/a	For 15 mins of boil

To Ferment:

Fermentation: 18°C for 7 days

Conditioning: 4 weeks at 12°C

Yeast: Safale US-05 Yeast (rehydrated)

Dry Hop	Quantity	Alpha Acids	When to add
Cascade	60g	4.5%	Dry hop after 5 days
Bramling Cross	35g	6%	Dry hop after 5 days

Beer Profile:

Original Gravity: 1.048

Final Gravity: 1.010

Recipe Type: all-grain

Yield: 25.00 Litres