

BAKERY BEERS

By Jacob Usrey, Catherine Brewer, Nancy Garnett, and Juanita Miller

Kolache

American Wheat Ale



Ingredients:
German pilsner malt (5 lb.), German pale wheat malt (5 lb.), CaraVienna malt (1/2 lb.), Lemondrop hops (2 oz., 1 min), Wakatu hops (1 oz., 20 min), Sorachi Ace hops (1 oz., 5 min), Munich wheat yeast (1 pk)

Vitamins and Minerals:
rice hulls (4 oz), calcium chloride (4 g), calcium sulfate (3 g), citric acid (2 g), sodium chloride (1 g), magnesium sulfate (1 g)

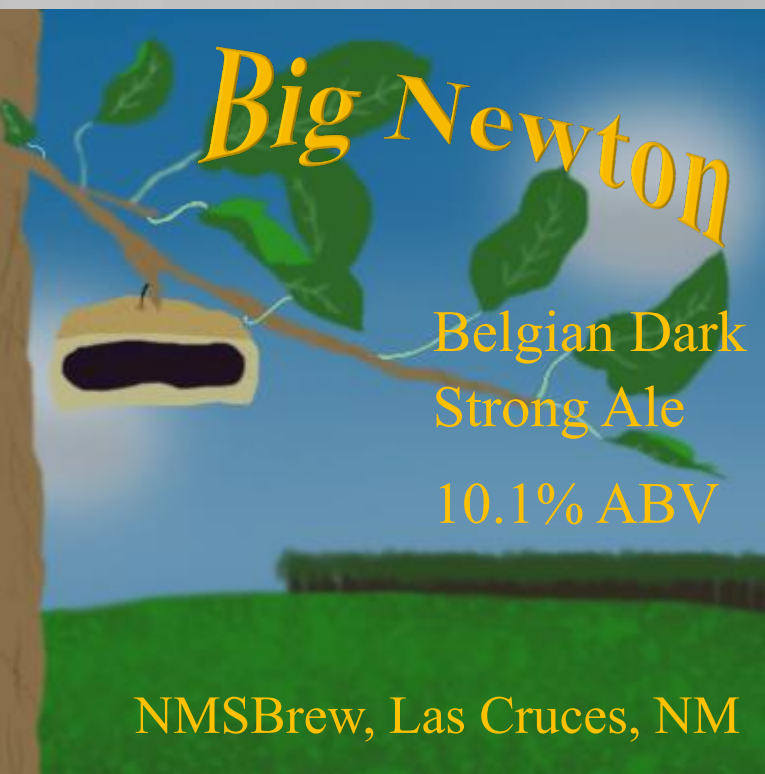


Ginger Snaps

Spiced Mild Brown Ale

Ingredients:
Mild malt (3 lb.), Brewers 2-row malt (1.5 lb.), Caramel 40L malt (1 lb.), flaked oats (1 lb.), Victory malt (1/2 lb.), Aromatic Munich malt (1/2 lb.), roasted barley (1/2 lb.), fresh ginger (4 oz., 10 min), Fuggles hops (1 oz., 1 min), East Kent Goldings hops (0.5 oz., 30 min), East Kent Goldings hops (0.5 oz., 20 min), Windsor yeast (1 pk)

Vitamins and Minerals:
calcium carbonate (11.5 g), citric acid (10 g), magnesium sulfate (2 g), sodium chloride (2 g), calcium sulfate (1 g), calcium chloride (1 g), sodium bicarbonate (1 g), Whirlfloc (1 tablet, 15 min)



Big Newton

Belgian Dark Strong

Ingredients:
German pilsner malt (12 lb.), Vienna malt (4 lb.), white wheat (2 lb.), rye malt (1 lb.), Candi sugar D90 (1 lb., 10 min), Candi sugar D45 (1 lb., 10 min), Magnum hops (1 oz., 30 min), Ultra hops (1/2 oz., 15 min), Ultra hops (1/2 oz., 10 min), Ultra hops (1/2 oz., 5 min), Ultra hops (1/2 oz., WP), Abbaye Belgian yeast (1 pk)

Vitamins and Minerals:
rice hulls (4 oz.), yeast energizer (12 g), calcium chloride (4 g), calcium sulfate (3 g), citric acid (2 g), magnesium sulfate (1 g), sodium chloride (1 g), Whirlfloc (1 tablet, 15 min)



Nutrition Facts	
Brew size	5.5 gallons
Servings per container	52 bottles (12 oz. each)
Target O.G.	1.051
Actual O.G.	1.049
Final gravity	1.011
ABV	5.0
Mash (single infusion)	154°F, 45 min
Mash water	4 gal. @ 168°F
Sparge water	4 gal. @ 172°F
Fermentation	64°F, 23 days
Priming sugar (glucose)	5 oz.
Bakery losses (1-efficiency)	38.5%



Nutrition Facts	
Brew size	5.5 gallons
Servings per container	50 bottles (12 oz. each)
Target O.G.	1.036
Actual O.G.	1.040
Final gravity	1.010
ABV	3.9
Mash (infusion + boiling water)	147°F, 30 min 153°F, 30 min
Mash water	3 gal. @ 166°F
Sparge water	4 gal. @ 172°F
Fermentation	68°F, 23 days
Priming sugar (glucose)	3 oz.
Conditioning tablets	3
Bakery losses (1-efficiency)	21.9%



Nutrition Facts	
Brew size	5.5 gallons
Servings per container	50 bottles (12 oz. each)
Target O.G.	1.103
Actual O.G.	1.088
Final gravity	1.011
ABV	10.1
Mash (single infusion)	150°F, 60 min
Mash water	7.5 gal. @ 161°F
Sparge water	3 gal. @ 172°F
Fermentation	70°F, 27 days
Priming sugar (glucose)	4 oz.
Force carbonation	5 days at 12 psi
Bakery losses (1-efficiency)	43.8%

Glycemic Index

$$\%ABV = (OG - FG) \times 131.25$$

Sous Chefs & Bakery Assistants

Stephen Taylor, Brent Brewer, Richard Miller, Cor Le Blanc, April Wright, Stephen Caroe (Graphic Design), Momma Socks (Puppy Moral Support)

