

# Moose Drool

Recipe for a 5.500000 gallon batch

## Grains

Two Row Pale Ale Malt	10.061 lbs	160.975 oz	84.634%
Dark Crystal 120l	1.341 lbs	21.461 oz	11.283%
Chocolate Malt	0.443 lbs	7.090 oz	3.728%
Black Patent Malt	0.042 lbs	0.676 oz	0.355%

og: 1.052 (12 Plato)

bg: 1.040 (9 Plato) for 7.160000 gallons

## Hops

Kent Goldings	1.040 oz	5.000% aa	5.200 aau @ 60 min	IBU	17
Willamette	0.600 oz	5.500% aa	3.300 aau @ 10 min	IBU	4
Liberty	0.600 oz	4.000% aa	2.400 aau @ 1 min	IBU	0
Total IBUs = 22.345					

## Yeast

White Labs #WLP002 66 oz Stater

## Brewing Instructions

You will need 3.7149 gallons (or 14.8596 qt) of 167.4F or 75.0C strike water.  
Mash at 154.00F (68.00C) until complete.

Using the batch sparge method.

You will need to add 1.0539 gallons (or 4.2155 qt) of water before the runoff.

You will need 3.5800 gallons (or 14.3200 qt) of sparge water.

Pre-Boil Volume: 7.160

Length of the boil: 1.160 hours

Total amount of water needed 8.3488 gallons (or 33.3951 qt)

## Notes

The Can You Brew It recipes follow the same rules as the Previous Jamil Show recipes and the recipes in Brewing Classic Styles. 70% efficiency, 6 gallons at the end of boil, rager for hops, hop pellets, etc. All in the book around page 41.