

55 Heldige Hilde (Maxbo)

American Amber Ale (6 B)

Type: All Grain
Batch Size: 45,00 l
Boil Size: 32,00 l
Boil Time: 90 min
End of Boil Vol: 28,25 l
Final Bottling Vol: 43,00 l
Fermentation: TuneBrygget Ale

Date: 31 May 2017
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 90,00 %
Est Mash Efficiency: 95,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7,60 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	84,4 %
0,50 kg	CaraClassic (120,0 EBC)	Grain	2	5,6 %
0,50 kg	CaraHell (25,0 EBC)	Grain	3	5,6 %
0,40 kg	Hvete (4,5 EBC)	Grain	4	4,4 %
20,00 g	Perle [8,00 %] - Boil 60,0 min	Hop	5	6,5 IBUs
65,00 g	Amarillo [9,20 %] - Boil 15,0 min	Hop	6	12,0 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	7	-
60,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	8	6,3 IBUs
35,00 g	Citra [12,00 %] - Boil 5,0 min	Hop	9	3,4 IBUs
45,00 g	Citra [12,00 %] - Dry Hop 10,0 Days	Hop	10	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 28,2 IBUs
Est Color: 13,6 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,5 %
Calories: 484,7 kcal/l

Mash Profile

Mash Name: TuneBrygget
Sparge Water: -34,39 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,64
Measured Mash PH: 5,20

Total Grain Weight: 9,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mesking	Add 52,64 l of water and heat to 67,0 C over 40 min	67,0 C	90 min
Utmesk	Add 29,76 l of water and heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with -34,39 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 252,93 g
Keg/Bottling Temperature: 21,1 C
Fermentation: TuneBrygget Ale
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 252,93 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 258,81 g Corn Sugar
Age for: 30,00 days

Storage Temperature: 25,0 C

Notes

