

62 Søl Gnurrebukk

American Amber Ale (6 B)

Type: All Grain
Batch Size: 35,00 l
Boil Size: 28,00 l
Boil Time: 90 min
End of Boil Vol: 24,25 l
Final Bottling Vol: 33,00 l
Fermentation: Ale, Two Stage

Date: 20 Sep 2017
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 85,00 %
Est Mash Efficiency: 91,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	1	5,3 %
5,00 kg	Hvete (4,5 EBC)	Grain	2	52,6 %
2,40 kg	Pilsner (4,5 EBC)	Grain	3	25,3 %
0,85 kg	Munich Malt (17,7 EBC)	Grain	4	8,9 %
0,30 kg	Crystal 200 (220,0 EBC)	Grain	5	3,2 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	6	3,2 %
0,15 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	7	1,6 %
0,00 kg	Light Dry Extract (15,8 EBC)	Dry Extract	8	0,0 %
100,00 g	Hallertau [4,50 %] - Boil 60,0 min	Hop	9	22,0 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	10	-
1,0 pkg	Hefeweizen Ale (White Labs #WLP300) [35,49 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,064 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,6 %
Bitterness: 22,0 IBUs
Est Color: 36,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 12,74 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,52
Measured Mash PH: 5,20

Total Grain Weight: 9,50 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
Mash In	Add 31,78 l of water at 72,0 C	65,6 C	75 min

Sparge: Fly sparge with 12,74 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 286,83 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 3,0
Carbonation Est: Bottle with 286,83 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 164,51 g Corn Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with BeerSmith