

65 JulepIPA

American Amber Ale (6 B)

Type: All Grain
Batch Size: 45,00 l
Boil Size: 33,00 l
Boil Time: 90 min
End of Boil Vol: 29,25 l
Final Bottling Vol: 43,00 l
Fermentation: TuneBrygget Ale

Date: 30 Nov 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
6,40 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	71,1 %
1,00 kg	Hvete (4,5 EBC)	Grain	2	11,1 %
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	3	5,6 %
0,50 kg	CaraClassic (120,0 EBC)	Grain	4	5,6 %
0,50 kg	CaraPils (10,0 EBC)	Grain	5	5,6 %
0,10 kg	Carafa I (900,0 EBC)	Grain	6	1,1 %
40,00 g	Perle [8,00 %] - Boil 60,0 min	Hop	7	13,4 IBUs
75,00 g	Summit [17,00 %] - Boil 10,0 min	Hop	8	19,3 IBUs
60,00 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	9	4,6 IBUs
60,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	10	6,5 IBUs
60,00 g	Equinox (HBC 366) [15,00 %] - Boil 5,0 min	Hop	11	7,5 IBUs
10,00 g	Gjærnæring (Boil 5,0 mins)	Other	12	-
1,0 pkg	American Ale (Wyeast Labs #1056) [124,21 ml]	Yeast	13	-
100,00 g	Cascade [5,50 %] - Dry Hop 100,0 Days	Hop	14	0,0 IBUs
100,00 g	Summit [17,00 %] - Dry Hop 10,0 Days	Hop	15	0,0 IBUs
50,00 g	Equinox (HBC 366) [15,00 %] - Dry Hop 10,0 Days	Hop	16	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 51,2 IBUs
Est Color: 20,2 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,6 %
Calories: 494,4 kcal/l

Mash Profile

Mash Name: TuneBrygget
Sparge Water: -10,75 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,63
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 30,00 l of water and heat to 66,0 C over 40 min	66,0 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 -10,75 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 252,93 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 252,93 g
Corn Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: TuneBrygget Ale
Fermenter:

Carbonation (from Meas Vol): Bottle
with 244,10 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 25,0 C

Notes

Created with *BeerSmith*