

66 American Amber Ale

American Amber Ale (6 B)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 46,75 l
Boil Time: 90 min
End of Boil Vol: 43,75 l
Final Bottling Vol: 39,00 l
Fermentation: Ale, Two Stage

Date: 18 Jan 2016
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather TB
Efficiency: 85,00 %
Est Mash Efficiency: 89,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	77,8 %
0,73 kg	Biscuit Malt 50 EBC 1kg. (50,0 EBC)	Grain	2	8,1 %
0,62 kg	Special-B 400 EBC (300,0 EBC)	Grain	3	6,9 %
0,36 kg	Caramunich Type 1 - 90EBC - 1kg - Weyermann (90...)	Grain	4	4,0 %
0,29 kg	CaraPils (10,0 EBC)	Grain	5	3,2 %
32,00 g	Warrior pellets 15,9% (US) 100g Vakuum pakket [15...]	Hop	6	30,1 IBUs
75,00 g	Amarillo Pellets 8.9% (US) 100g hoest 2013 [8,90 %...]	Hop	7	3,3 IBUs
1,0 pkg	Pacific Ale (White Labs #WLP041) [35,49 ml]	Yeast	8	-
75,00 g	Amarillo [9,20 %] - Dry Hop 7,0 Days	Hop	9	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 33,4 IBUs
Est Color: 30,4 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: 39,29 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,44
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
Mash In	Add 23,47 l of water at 72,8 C	65,6 C	75 min

Sparge: Fly sparge with 39,29 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: 229,40 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 229,40 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 111,33 g Corn Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

