

68 Helvete

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: Ale, Two Stage

Date: 27 Jan 2018
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 85,00 %
Est Mash Efficiency: 89,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,40 kg	Rice Hulls (0,0 EBC)	Adjunct	1	4,4 %
5,40 kg	Hvete (4,5 EBC)	Grain	2	60,0 %
2,80 kg	Pilsner (4,5 EBC)	Grain	3	31,1 %
0,40 kg	Hvete, Flaked (3,2 EBC)	Grain	4	4,4 %
45,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 60,0 min	Hop	5	7,9 IBUs
30,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 15,0 min	Hop	6	2,6 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	7	-
1,0 pkg	Hefeweizen Ale (White Labs #WLP300) [35,49 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 10,6 IBUs
Est Color: 6,8 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: 17,54 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,71
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 30,47 l of water at 72,0 C	65,6 C	75 min

Sparge: Fly sparge with 17,54 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: 252,93 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

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

