

73 Gresskløppærpils

American Amber Ale (6 B)

Type: All Grain
Batch Size: 45,00 l
Boil Size: 28,00 l
Boil Time: 60 min
End of Boil Vol: 25,50 l
Final Bottling Vol: 43,00 l
Fermentation: Ale, Two Stage

Date: 14 Apr 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
6,80 kg	Pilsner (4,5 EBC)	Grain	1	75,6 %
1,50 kg	Mais, Flaked (2,6 EBC)	Grain	2	16,7 %
0,50 kg	Hvete, Flaked (3,2 EBC)	Grain	3	5,6 %
0,20 kg	Munich (20,0 EBC)	Grain	4	2,2 %
50,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	5	22,6 IBUs
60,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 10,0 min	Hop	6	3,3 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	7	-
40,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 1,0 min	Hop	8	0,3 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 26,2 IBUs
Est Color: 7,0 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: 13,54 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 13,54 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

