

#52 Beram

American Amber Ale (6 B)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 28,00 l
Boil Time: 90 min
End of Boil Vol: 24,25 l
Final Bottling Vol: 38,00 l
Fermentation: Ale, Two Stage

Date: 11 May 2017
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 73,00 %
Est Mash Efficiency: 77,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7,30 kg	Pale Ale (5,0 EBC)	Grain	1	81,1 %
0,50 kg	CaraPils (10,0 EBC)	Grain	2	5,6 %
0,50 kg	Red malt (50,0 EBC)	Grain	3	5,6 %
0,30 kg	Belge malt (32,0 EBC)	Grain	4	3,3 %
0,20 kg	CaraClassic (120,0 EBC)	Grain	5	2,2 %
0,20 kg	Carafa 2 (1150,0 EBC)	Grain	6	2,2 %
35,00 g	Centennial [10,00 %] - Boil 60,0 min	Hop	7	17,1 IBUs
20,00 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	8	9,0 IBUs
75,00 g	Cascade [5,50 %] - Boil 5,0 min	Hop	9	4,0 IBUs
25,00 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	10	2,2 IBUs
10,00 g	Gjærnæring (Boil 5,0 mins)	Other	11	-
1,0 pkg	Pacific Ale (White Labs #WLP041) [35,49 ml]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,5 %
Bitterness: 32,4 IBUs
Est Color: 32,3 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: 5,60
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: 223,52 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 223,52 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

Created with BeerSmith