

Adventures Amber Ale

American Amber Ale (19 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 13 May 2017
Brewer:
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L)
 - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.04 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 12.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	83.3 %
1 lbs	Munich Malt (9.0 SRM)	Grain	2	9.5 %
8.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	4.8 %
4.0 oz	Amber Malt (22.0 SRM)	Grain	4	2.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.13 qt of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid:
- Batch sparge with 3 steps (0.24gal, 2.26gal, 2.26gal) of 168.0 F water
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Cluster [7.00 %] - Boil 60.0 min	Hop	5	23.4 IBUs
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	6	12.6 IBUs

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.055 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.055 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 13 May 2017 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 May 2017 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 27 May 2017 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 26 Jun 2017 - Drink and enjoy!

Notes

5/13/2017 - Did a batch sparge 3x and stirred the grain bed each time, very low brewhouse efficiency. Next time will try fly sparging.