

146 Hops matters APA

American Amber Ale (6 B)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,50 L
Fermentation: Ale, Two Stage

Date: 18 Jul 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 0,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,90 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	1	100,0 %	1,86 L
3,00 g	Citra [13,20 %] - Boil 60,0 min	Hop	2	5,1 IBUs	-
2,80 g	Galaxy [16,50 %] - Boil 60,0 min	Hop	3	6,0 IBUs	-
5,00 g	Citra [13,20 %] - Boil 3,0 min	Hop	4	1,1 IBUs	-
5,00 g	Galaxy [16,50 %] - Boil 3,0 min	Hop	5	1,3 IBUs	-
43,00 g	Citra [13,20 %] - Steep/Whirlpool 40,0 min, 80,0 C	Hop	6	14,8 IBUs	-
42,70 g	Galaxy [16,50 %] - Steep/Whirlpool 40,0 min, 80,0 C	Hop	7	18,3 IBUs	-
1,0 pkg	Independence (Imperial Yeast #A15)	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,6 %
Bitterness: 46,6 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: -4,63 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,72
Measured Mash PH: 0,00

Total Grain Weight: 2,90 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33,00 L of water at 68,9 C	65,6 C	75 min

Sparge: Fly sparge with -4,63 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: 99,02 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 99,02 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 90,99 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Split batch.

DME = urten fra grundurt opskrift

Wihrlpool forlænget af at køleren var i gryden. Temperaturen var ca. 65 grader efter ca. 40 minutter.

ca. 1400ml meget aktiv gær og 1/4 teske aromazyme i kegmenter.

Ca 24L i kegmenter med trykkit.

I bryggers ved ca. 22 grader.

20/8: (Ingen sukker gæret under tryk)

Vi glemte at måle FG. :-| En refrak med alkohol i gav 1019. Det giver en vanvittig omregning, så det kan ikke passe.

9L i fad

16 x 0,5L flasker

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