

Emæh Amarillo

American Pale Ale (18 B)

Type: All Grain
Batch Size: 10,00 l
Boil Size: 15,78 l
Boil Time: 60 min
End of Boil Vol: 11,98 l
Final Bottling Vol: 9,00 l
Fermentation: Ale, Two Stage

Date: 28 Mar 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 75,00 %
Est Mash Efficiency: 86,2 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,70 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	100,0 %
10,00 g	Amarillo [8,70 %] - Boil 60,0 min	Hop	2	19,9 IBUs
3,00 g	Irish Moss (Boil 15,0 mins)	Fining	3	-
20,00 g	Amarillo [8,70 %] - Boil 10,0 min	Hop	4	14,5 IBUs
20,00 g	Amarillo [8,70 %] - Boil 1,0 min	Hop	5	1,7 IBUs
1,0 pkg	US Pale Ale Yeast (Crossmyloof Brewery #)	Yeast	6	-
2,00 g	Yeast Nutrient (Primary 30,0 days)	Other	7	-
10,00 g	Amarillo [8,70 %] - Dry Hop 11,0 Days	Hop	8	0,0 IBUs
50,00 g	Amarillo [8,70 %] - Dry Hop 5,0 Days	Hop	9	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 6,6 %
Bitterness: 36,1 IBUs
Est Color: 10,0 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,2 %
Calories: 487,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 11,44 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,68
Measured Mash PH: 5,20

Total Grain Weight: 2,70 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 7,04 l of water at 73,1 C	66,0 C	60 min
Mash Step	Add 0,00 l of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 11,44 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: 48,17 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 48,17 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 42,82 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Starter som en 40L urt med 8,3 kg pale malt. 13L tappes af til Amarillo Emæh. Det giver kuk i effektivitets beregningen, ser det ud til.

13,5L oges i posebryg gryde.

50% RO vand

4,7kg Fuglsang Pale Malt

3,6 kg Viking Pale Malt

Malt i ved ca. 50 grader.

Mæsk omrørt 1 gang ved ca. 25 minutter.

Meget store udsving på mæsk temperatur. Vi skal have kigget på at bruge færre Watt, når temperaturen skal vedligeholdes.

I bryggers 18-20 grader.

Karboneret med 70g almindeligt sukker. 9L x 8g.

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