

Majstor Brkonja Amber

American Amber Ale

Type: All Grain

Batch Size (fermenter): 22,00 l

Boil Size: 24,77 l

Boil Time: 60 min

End of Boil Volume 22,88 l

Final Bottling Volume: 20,30 l

Fermentation: Ale, Two Stage

Taste Notes:

Date:

Brewer:

Asst Brewer:

Equipment:

Brewhouse Efficiency: 72,00 %

Est Mash Efficiency 72,0 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
4,00 kg	Pale Malt, Best (Simpsons) (5,0 EBC)	Grain	1	74,8 %
0,50 kg	Munich Malt (17,7 EBC)	Grain	2	9,3 %
0,40 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	7,5 %
0,40 kg	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	4	7,5 %
0,05 kg	Unmalted Roasted Barley (Simpsons) (1600,0 EBC)	Grain	5	0,9 %
50,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	6	32,6 IBUs
30,00 g	Cascade [5,50 %] - Boil 1,0 min	Hop	7	0,8 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	8	-

Beer Profile

Est Original Gravity: 1,052 SG

Est Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 5,5 %

Bitterness: 33,4 IBUs

Est Color: 30,6 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, Medium Body

Sparge Water: 8,36 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,35 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13,95 l of water at 73,1 C	66,7 C	60 min
Mash Out	Add 7,81 l of water at 93,7 C	75,6 C	10 min

Sparge Step: Fly sparge with 8,36 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: 108,65 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2,3

Carbonation Used: Bottle with 108,65 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes