

Amber Ale V2 - 6.2%

American Amber Ale

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Type: All Grain

IBU : 27 (Tinseth)
Color : 32 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.075
Post-Boil Gravity: 1.093
Original Gravity : 1.067
Final Gravity : 1.022

Fermentables (9.4 kg)

7.3 kg - Mash - Pale Ale 5 EBC (77.7%)
600 g - Amber Malt 101 EBC (6.4%)
400 g - Sugar, Table (Sucrose) 2 EBC (4.3%)
350 g - Caramunich III 140 EBC (3.7%)
350 g - Chateau Special B 350 EBC (3.7%)
200 g - Oats, Flaked 2.8 EBC (2.1%)
200 g - Victory Malt 49.5 EBC (2.1%)

Hops (190 g)

30 min - 30 g - Magnum - 12% (17 IBU)
2 min - 85 g - Amarillo - 9.2% (11 IBU)

Hop Stand

30 min hopstand @ 80 °C

Dry Hops

10 days - 75 g - Amarillo - 9.2%

Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)
Mash - 4 g - Gypsum (CaSO4)
Mash - 5 ml - Lactic Acid 80%
10 min - Boil - 10 g - Gjærnæring
Secondary - 200 g - Hazelnut

Yeast

1 pkg - White Labs Pacific Ale WLP041

GrainFather TuneBrygget

Batch Size : 36 L
Boil Size : 32 L
Post-Boil V.: 27.6 L
Fermenter Top-Up: 10 L

Mash Water : 23 L
Sparge Water: 16.2 L @ 79 °C
Boil Time : 90 min
Total Water : 39.2 L

Brewhouse Efficiency: 80%
Mash Efficiency : 81.1%

Mash Profile

High fermentability plus mash out
65 °C - 90 min - Hovedmesk
78 °C - 10 min - Utmesk

Fermentation Profile

Ale
18 °C - 4 days - Primary
20 °C - 10 days - Secondary
4 °C - 2 days - Cold Crash
4 °C - 7 days - Carbonation
4 °C - 7 days - Conditioning

Water Profile

TuneBrygget Vannprofil (Amber/Strong Balanced)
Ca 64 Mg 7 Na 36 Cl 55 SO 73

SO/Cl ratio: 1.3
Mash pH : 5.31

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



32 EBC