Fødselsdagsbryg #35

American Amber Ale

Type: All Grain
Date: 21-04-2012
Batch Size (fermenter): 27,00 l
Brewer: Thomas Norgaard
Boil Size: 33,12 l
Asst Brewer:
Boil Time: 60 min
Equipment: Brouwland gryde
End of Boil Volume 29,12 l
Brewhouse Efficiency: 80,00 %
Final Bottling Volume: 26,00 l
Est Mash Efficiency 83,0 %
Fermentation: Ale, Single Stage
Taste Rating(out of 50): 37,0

Taste Notes: Dejlig let øl, mild alkohol.
God maltbase der balanceres af en blomsteragtig aroma fra Saaz'en.
Flot rødbrun farve og et holdbart lyst skum.
Ganske god øl, især kold fra fad - vil nok ikke vinde ved lagring men har dog gemt nogle enkelte flasker.
En god hverdags øl som alle øldrikker kan lide, men mangler lidt "kant" der får den til at skille sig lidt mere ud fra købe øl.

Ingredients

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Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	82,6 %
0,75 kg	Lys Karamelmalt (125,0 EBC)	Grain	2	12,4 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,0 %
35,00 g	Sladek [8,00 %] - Boil 60,0 min	Hop	4	26,7 IBUs
50,00 g	Saaz [3,10 %] - Aroma Steep 10,0 min	Hop	5	0,0 IBUs
1,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Yeast	6	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	7	-

Beer Profile

Est Original Gravity: 1,052 SG
Measured Original Gravity: 1,044 SG
Est Final Gravity: 1,013 SG
Measured Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,1 %
Actual Alcohol by Vol: 4,4 %
Bitterness: 26,7 IBUs
Calories: 408,1 kcal/l
Est Color: 21,9 EBC

Mash Profile

Mash Name: Single Infusion, Full Body
Total Grain Weight: 6,05 kg
Sparge Water: 16,56 l
Grain Temperature: 22,2 C
Sparge Temperature: 77,6 C
Tun Temperature: 22,2 C
Adjust Temp for Equipment: FALSE
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,73 l of water at 73,3 C	68,0 C	65 min
Mash Out	Add 6,89 l of water at 99,9 C	75,6 C	10 min

Sparge Step: Fly sparge with 16,56 l water at 77,6 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: Keg
Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI
Carbonation Used: Keg with 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Age for: 30,00 days
Fermentation: Ale, Single Stage
Storage Temperature: 12,0 C

Notes

Svær at få til at koge pga. blæsevejr og kølig luft.
tappet 23-05-12
1 cornelius
1 festfad
6 0,75 flasker
1 0,5 flaske

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