# *Rav Rus*

*American Amber Ale*

***Type:*** All Grain
***Batch Size (fermenter):*** 40,0 l
***Boil Size:*** 49,8 l
***Boil Time:*** 60 min
***End of Boil Volume*** 45,5 l
***Final Bottling Volume:*** 37,2 l
***Fermentation:*** Ale, Single Stage
***Taste Notes:***

***Date:*** 10-04-2013
***Brewer:*** MAW
***Asst Brewer:***
***Equipment:*** MAW - All Grain
***Brewhouse Efficiency:*** 72,00 %
***Est Mash Efficiency*** 78,8 %
***Taste Rating(out of 50):*** 30,0

## Ingredients

**Ingredients**

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 4,500 kg | Pale Malt, Maris Otter (3,5 EBC) | Grain | 1 | 47,4 % |
| 3,000 kg | Caramel/Crystal Malt - 40L (78,8 EBC) | Grain | 2 | 31,6 % |
| 2,000 kg | Carared (39,4 EBC) | Grain | 3 | 21,1 % |
| 60 g | Amarillo Gold [8,50 %] - Boil 60,0 min | Hop | 4 | 30,8 IBUs |
| 50 g | Amarillo Gold [8,50 %] - Boil 1,0 min | Hop | 5 | 1,1 IBUs |
| 2,0 pkg | Safale American (DCL/Fermentis #US-05) [0,05 l] | Yeast | 6 | - |

## Beer Profile

***Est Original Gravity:*** 1,051 SG
***Est Final Gravity:*** 1,013 SG
***Estimated Alcohol by Vol:*** 5,0 %
***Bitterness:*** 31,9 IBUs
***Est Color:*** 31,7 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, Full Body, Batch Sparge
***Sparge Water:*** 34,6 l
***Sparge Temperature:*** 76 C
***Adjust Temp for Equipment:*** FALSE

***Total Grain Weight:*** 9,500 kg
***Grain Temperature:*** 22 C
***Tun Temperature:*** 22 C
***Mash PH:*** 5,20

**Mash Steps**

| Name | Description | Step Temperature | Step Time |
|---|---|---|---|
| Mash In | Add 26,776 l of water at 75 C | 69 C | 45 min |

***Sparge Step:*** Batch sparge with 2 steps (8,6l, 25,9l) of 76 C water

***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:*** 218,58 g
***Keg/Bottling Temperature:*** 21 C
***Fermentation:*** Ale, Single Stage

***Volumes of CO2:*** 2,3
***Carbonation Used:*** Bottle with 218,58 g Corn Sugar
***Age for:*** 30,00 days
***Storage Temperature:*** 18 C

## Notes

*Created with BeerSmith*