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

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Amt	Name	Type	#	%/IBU
4,600 kg	Pale Malt, Maris Otter (3,5 EBC)	Grain	1	50,5 %
2,500 kg	Munich Malt (17,7 EBC)	Grain	2	27,5 %
2,000 kg	Carared (Weyermann) (47,3 EBC)	Grain	3	22,0 %
50 g	Brewer's Gold [8,00 %] - Boil 60,0 min	Hop	4	24,2 IBUs
40 g	Amarillo Gold [8,50 %] - Boil 15,0 min	Hop	5	10,2 IBUs
60 g	Amarillo Gold [8,50 %] - Boil 0,0 min	Hop	6	0,0 IBUs
2,0 pkg	Safale American (DCL/Fermentis #US-05) [0,05 l]	Yeast	7	-

Beer Profile

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 34,5 IBUs
Est Color: 18,8 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: 35,2 l
Sparge Temperature: 76 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9,100 kg
Grain Temperature: 22 C
Tun Temperature: 22 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25,732 l of water at 75 C	69 C	45 min

Sparge Step: Batch sparge with 2 steps (9,3l, 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

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