

225 More Amber! 5G all grain

American Amber Ale (6 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 21 Oct 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.03 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Vienna Malt (Briess) (3.5 SRM)	Grain	1	67.1 %	0.55 gal
1 lbs 4.0 oz	Viking Caramel 50 (25.4 SRM)	Grain	2	12.0 %	0.10 gal
1 lbs	Viking Dextrin Malt (6.6 SRM)	Grain	3	9.6 %	0.08 gal
8.0 oz	Crystal 75, 2-Row, (Great Western) (75.0 SRM)	Grain	4	4.8 %	0.04 gal
7.0 oz	Acid Malt (3.0 SRM)	Grain	5	4.2 %	0.03 gal
2.0 oz	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	6	1.2 %	0.01 gal
2.0 oz	Viking Chocolate Light Malt (203.0 SRM)	Grain	7	1.2 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.05 qt of water at 164.8 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.77 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min	Hop	8	29.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Steep/Whirlpool 60.0 min...	Hop	9	13.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.053 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	West Coast Ale I (Omega #OYL-004)	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.053 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 21 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 25 Oct 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 04 Nov 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 Dec 2020 - Drink and enjoy!

Notes