

225 More Amber! 5G EXTRACT

American Amber Ale (6 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 21 Oct 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.50 gal
- Steep Grain Weight: 3 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Caramel/Crystal Malt - 80L [Steep] (80.0 SRM)	Grain	1	18.4 %	0.16 gal
1 lbs 8.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	13.8 %	0.12 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 0.17 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.081 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Amber Dry Extract [Boil] (12.5 SRM)	Dry Extract	4	9.2 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	58.6 %	0.53 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Steep/Whirlpool 60.0 min...	Hop	6	14.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.052 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.012 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