

112 After School Amber 5G

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: 14 Apr 2019
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

- Hydrate yeast with 1539.55 ml warm water and add optional 77.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.01 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs	Canada 2-row brewers Malt (2.0 SRM)	Grain	1	58.5 %	0.47 gal
1 lbs 4.0 oz	Amber Malt (Bairds) (55.0 SRM)	Grain	2	12.2 %	0.10 gal
1 lbs 4.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	12.2 %	0.10 gal
1 lbs 4.0 oz	Melanoiden Malt (20.0 SRM)	Grain	4	12.2 %	0.10 gal
8.0 oz	Aromatic Malt (26.0 SRM)	Grain	5	4.9 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.20 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.81 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Nelson Sauvin [12.00 %] - First Wort 60.0 min	Hop	6	22.2 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - Boil 20.0 min	Hop	7	10.2 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - Steep/Whirlpool 35.0 min, 194.4 F	Hop	8	6.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.054 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
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0.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-	-
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- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 14 Apr 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 18 Apr 2019 - 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: 28 Apr 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 28 May 2019 - Drink and enjoy!

Notes