

# American Amber Ale

*American Amber Ale*

**Type:** All Grain

**Batch Size (fermenter):** 7,00 l

**Boil Size:** 7,71 l

**Boil Time:** 70 min

**End of Boil Volume:** 4,68 l

**Final Bottling Volume:** 6,70 l

**Fermentation:** Ale, Two Stage

**Taste Notes:**

**Date:** 13-09-2011

**Brewer:**

**Asst Brewer:**

**Equipment:** 14 + 5 liter gryde / Lauter Tun

**Brewhouse Efficiency:** 50,00 %

**Est Mash Efficiency:** 50,0 %

**Taste Rating(out of 50):** 30,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	1	87,0 %
0,30 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	2	13,0 %
20,00 g	Fuggles [4,50 %] - Boil 60,0 min	Hop	3	33,5 IBUs
20,00 g	Centennial [10,00 %] - Dry Hop 0,0 Days	Hop	5	0,0 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	4	-

## Beer Profile

**Est Original Gravity:** 1,052 SG

**Est Final Gravity:** 1,009 SG

**Estimated Alcohol by Vol:** 5,5 %

**Bitterness:** 33,5 IBUs

**Est Color:** 27,5 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, Light Body, No Mash Out

**Sparge Water:** 4,02 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 2,30 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8,90 l of water at 71,1 C	65,6 C	75 min

**Sparge Step:** Fly sparge with 4,02 l water at 75,6 C

**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:** 39,41 g

**Keg/Bottling Temperature:** 21,1 C

**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Bottle with 39,41 g Corn Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

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