

jeffy's brown ale

American Amber Ale (6 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 5.71 gal
Boil Time: 60 min
End of Boil Vol: 5.21 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 09 Sep 2017
Brewer: jeffy
Asst Brewer:
Equipment: 10 gal mega pot
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7 lbs 8.0 oz	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	1	74.3 %
1 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	2	9.9 %
9.6 oz	Special Roast (50.0 SRM)	Grain	3	5.9 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	5.0 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	5	5.0 %
1.00 oz	Fuggie, U.S. [4.75 %] - Boil 60.0 min	Hop	6	18.7 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-
0.50 oz	Perle [4.00 %] - Boil 15.0 min	Hop	8	3.9 IBUs
1.0 pkg	British Ale (White Labs #WLP005) [35.49 ml]	Yeast	9	-
1.00 tsp	Amylase Enzyme (Primary 3.0 days)	Other	10	-
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 4.6 %
Bitterness: 22.7 IBUs
Est Color: 25.2 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.018 SG
Actual Alcohol by Vol: 5.5 %
Calories: 203.5 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: -0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.43
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 1.6 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 25.79 qt of water at 166.3 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Left in primary for 3 weeks, transferred to keg for secondary.
 Left in keg for 5 weeks, bled off excess pressure every 4 days.
 After 5 weeks carbonation level was high because i could not bleed off all the pressure without throwing foam out of bleed off valve.
 Lowered temp to 38 degrees, bled off pressure and carbonation was perfect for a english brown ale.