

Brewing Steps: American Amber Ale #37

American Amber Ale

Type: All Grain**Batch Size (fermenter):** 46.00 l**Boil Size:** 54.00 l**Boil Time:** 60 min**Final Bottling Volume:** 44.30 l**Fermentation:** Ale, Two Stage**Taste Notes:****Date:** 2017-02-11**Brewer:** Alexandre Pigeon**Asst Brewer:** Maxime Ouellette**Equipment:** Alex**Brewhouse Efficiency:** 70.00**Taste Rating(out of 50):** 30.0

Prepare for Brewing					
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 68.55 l				
	Water Prep				
	Amt	Name	Type	#	%/IBU
	46.00 l	Saint-Augustin 2016-12-06	Water	1	-
	4.50 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
	1.50 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
	1.30 g	Baking Soda (Mash 60.0 mins)	Water Agent	4	-
	0.90 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	5	-
	0.70 g	Salt (Mash 60.0 mins)	Water Agent	6	-
	Mash or Steep Grains				
	Mash Ingredients				
	Amt	Name	Type	#	%/IBU
	7.50 kg	Pale Malt, Maris Otter (3.0 SRM)	Grain	7	65.2 %
	1.50 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	8	13.0 %
	1.00 kg	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	9	8.7 %
	0.90 kg	Vienna Malt (3.5 SRM)	Grain	10	7.8 %
	0.50 kg	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	11	4.3 %
	0.10 kg	Chocolate Malt (350.0 SRM)	Grain	12	0.9 %
	Mash Steps				
	Name	Description	Step Temperature	Step Time	
	Mash In	Add 33.02 l of water at 72.9 C	65.6 C	75 min	
	Fly sparge with 35.53 l water at 75.6 C				
	Boil Wort				
	Add water to achieve boil volume of 54.00 l				
	Estimated pre-boil gravity is 1.048 SG				
	Boil Ingredients				
	Amt	Name	Type	#	%/IBU
	20.00 g	Citra [12.00 %] - Boil 60.0 min	Hop	13	12.6 IBUs
	2.00 Items	Whirlfloc Tablet (Boil 30.0 mins)	Fining	14	-
	16.00 g	Citra [12.00 %] - Boil 20.0 min	Hop	15	6.1 IBUs
	2.00 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	16	-
	Estimated Post Boil Vol: 47.22 l and Est Post Boil Gravity: 1.053 SG				
	Cool and Prepare Fermentation				
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 46.00 l				
	Measure Actual Original Gravity _____ (Target: 1.053 SG)				
	Measure Actual Batch Volume _____ (Target: 46.00 l)				
	Fermentation				
	2017-02-11 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)				
	2017-02-15 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1.012 SG)				
	Date Bottled/Kegged: 2017-02-25 - Carbonation: Bottle with 260.57 g Corn Sugar				
	Age beer for 30.00 days at 18.3 C				
	2017-03-27 - Drink and enjoy!				
	Notes				
	Created with BeerSmith				