

New Glarus - Fat Squirrel (clone) - 4.6%

American Amber Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.79
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.046
 Final Gravity : 1.011

Fermentables (1.19 kg)

713 g - Pilsner 3.2 EBC (59.8%)
 120 g - Carapils (Dextrine Malt) 3.5 EBC (10.1%)
 120 g - Flaked Oats 4.3 EBC (10.1%)
 120 g - Munich - Dark 20L 39.5 EBC (10.1%)
 89 g - Flaked Barley 4.3 EBC (7.5%)
 31 g - Chocolate 690 EBC (2.6%)

Hops (10.8 g)

First Wort - 3.6 g - Magnum - 14% (31 IBU)
 10 min - 7.2 g - Saaz - 4% (5 IBU)

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.27 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.68 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Danstar Nottingham Ale Yeast

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.95 L
 Sparge Water : 6.77 L
 Boil Time : 90 min
 Total Water : 9.72 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

One Step Mash (60 min)
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 16.7 °C - 10 days - Primary
 16.7 °C - 10 days - Secondary
 18.3 °C - 4 days - Diacetyl rest
 16.7 °C - 14 days - Carbonation
 16.7 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 Mash pH: 5.37
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

As shared by Jon Grafton on Brewersfriend just adjusted for my system

Mash at 152 F (66.7 C) for 60 minutes.
 Boil for 90 minutes.

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Recipe Notes

FWH the Magnum

Add the Saaz hops for the last 10 minutes of the boil.

Ferment at 62-65 F (16.7 - 18.3 C) for about 10 days then transfer into secondary for 2 weeks.

Bottle or keg with standard amount of priming sugar.

Pitch 4 grams of yeast.