



Happy Amber

10-B American Amber Ale

Final Volume: 5.05 gal

Efficiency: 88.0%

Attenuation: 85.0%

Original Gravity: 1.054

Terminal Gravity: 1.008

Color: 13.97

Alcohol: 6.0%

Bitterness: 29.6

Ingredients:

6.09 lb (67.7%) 2-Row Brewers Malt - added during mash
0.94 lb (10.4%) Munich 10L Malt - added during mash
1.03 lb (11.5%) Melanoidin Malt - added during mash
0.47 lb (5.2%) Victory Malt - added during mash
0.47 lb (5.2%) 2-Row Caramel Malt 80L - added during mash
0.13 oz (3.9%) Galena (13.1%) - added during boil, boiled 60 m
0.49 oz (14.0%) Chinook (10.6%) - added during boil, boiled 40.0 m
0.38 oz (11.0%) Cascade (6.8%) - added during boil, boiled 20.0 m
1.3 g Yeastex - added during boil, boiled 15 m
0.9 g Brite Break - added during boil, boiled 10 m
0.62 oz (17.7%) Cascade (7.0%) - steeped after boil
0.5 oz (14.4%) Chinook (12.0%) - steeped after boil
1.36 oz (39.0%) Cascade Dry Hop (7.5%) - added dry to primary fermenter

