



Un-Happy Amber

10-B American Amber Ale

Size: 5 gal

Efficiency: 88.0%

Attenuation: 83.0%

Original Gravity: 1.080

Terminal Gravity: 1.014

Color: 18.08

Alcohol: 8.79%

Bitterness: 70.7

Ingredients:

10.12 lb (76.5%) 2-Row Brewers Malt - added during mash
0.96 lb (7.3%) Crystal Malt 60°L - added during mash
0.96 lb (7.3%) Victory® Malt - added during mash
0.48 lb (3.6%) Extra Special Malt - added during mash
0.53 lb (4.0%) Melanoidin Malt - added during mash
0.17 lb (1.3%) Cara-Pils® Malt - added during mash
0.73 oz (20.3%) Galena (11.8%) - added during boil, boiled 60 m
0.77 oz (21.4%) Chinook (12.5%) - added during boil, boiled 40 m
0.62 oz (17.1%) Cascade (7.0%) - added during boil, boiled 20 m
0.66 oz (18.4%) Chinook (12.5%) - steeped after boil
0.82 oz (22.7%) Cascade (7.0%) - steeped after boil
0.1 lb Cascade (7.0%) - added to secondary
0.2 lb Nugget (13.0%) - added to secondary
2 Vanilla (whole bean, cut) - added dry to secondary fermenter



MadTree Brewing
Cincinnati, Ohio