

Canned Beer

American Amber Ale (10 B)

Type: Extract
Batch Size: 3.60 gal
Boil Size: 2.21 gal
Boil Time: 60 min
End of Boil Vol: 1.92 gal
Final Bottling Vol: 3.20 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 29 Mar 2016
Brewer:
Asst Brewer:
Equipment: Pot (4 Gal/15.1 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
3 lbs 12.0 oz	Pale Liquid Extract (8.0 SRM)	Extract	1	76.8 %
12.0 oz	Amber Liquid Extract (12.5 SRM)	Extract	2	15.4 %
4.0 oz	Milk Sugar (Lactose) (0.0 SRM)	Sugar	3	5.1 %
2.1 oz	Molasses (80.0 SRM)	Sugar	4	2.7 %
0.66 oz	Saaz [3.75 %] - Boil 10.0 min	Hop	5	2.9 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.043 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 3.9 %
Bitterness: 21.2 IBUs
Est Color: 8.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 0.29 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 4 lbs 14.1 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

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

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

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

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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