

Dark SMaSH

American Amber Ale (6 B)

Type: All Grain
Batch Size: 20.00 gal
Boil Size: 25.24 gal
Boil Time: 90 min
End of Boil Vol: 22.54 gal
Final Bottling Vol: 19.26 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 22 Jan 2016
Brewer:
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) - BIAB
Efficiency: 80.00 %
Est Mash Efficiency: 86.7 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
24 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	66.7 %
6 lbs	Caraaroma (130.0 SRM)	Grain	2	16.7 %
6 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	3	16.7 %
2.00 oz	Perle [8.00 %] - Boil 60.0 min	Hop	4	14.5 IBUs
2.00 oz	Perle [8.00 %] - Boil 15.0 min	Hop	5	7.2 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 21.7 IBUs
Est Color: 18.7 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, Full Body, Batch Sparge
Sparge Water: 18.31 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 36 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45.00 qt of water at 168.2 F	156.0 F	45 min

Sparge: Batch sparge with 3 steps (1.48gal, 8.41gal, 8.41gal) of 168.0 F water

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

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 15.13 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 15.13 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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