

# Fødselsdagsbryg #35

*American Amber Ale*

**Type:** All Grain

**Batch Size (fermenter):** 27,00 l

**Boil Size:** 33,12 l

**Boil Time:** 60 min

**End of Boil Volume** 29,12 l

**Final Bottling Volume:** 26,00 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 21-04-2012

**Brewer:** Thomas Nørgaard

**Asst Brewer:**

**Equipment:** Brouwland gryde

**Brewhouse Efficiency:** 80,00 %

**Est Mash Efficiency** 83,0 %

**Taste Rating(out of 50):** 30,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	82,6 %
0,75 kg	Lys Karamelmalt (125,0 EBC)	Grain	2	12,4 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,0 %
35,00 g	Sladek [8,00 %] - Boil 60,0 min	Hop	4	26,7 IBUs
50,00 g	Saaz [3,10 %] - Aroma Steep 10,0 min	Hop	5	0,0 IBUs
1,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Yeast	6	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	7	-

## Beer Profile

**Est Original Gravity:** 1,052 SG

**Est Final Gravity:** 1,013 SG

**Estimated Alcohol by Vol:** 5,1 %

**Bitterness:** 26,7 IBUs

**Est Color:** 21,9 EBC

**Measured Original Gravity:** 1,044 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 4,4 %

**Calories:** 408,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body

**Sparge Water:** 16,56 l

**Sparge Temperature:** 77,6 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 6,05 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,73 l of water at 73,3 C	68,0 C	65 min
Mash Out	Add 6,89 l of water at 99,9 C	75,6 C	10 min

**Sparge Step:** Fly sparge with 16,56 l water at 77,6 C

**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:** 86,48 KPA

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 86,48 KPA

**Age for:** 30,00 days

**Storage Temperature:** 12,0 C

## Notes

Svær at få til at koge pga. blæsevejr og kølig luft.

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