

# #45 Guldbryllupsbryg 2

American Amber Ale

**Type:** All Grain

**Date:** 09-03-2013

**Batch Size (fermenter):** 18,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 21,76 l

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** El gryde

**End of Boil Volume:** 19,76 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 18,00 l

**Est Mash Efficiency:** 87,6 %

**Fermentation:** Ale, Single Stage

**Taste Rating(out of 50):** 47,0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
2,25 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	63,5 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	28,2 %
0,15 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	4,2 %
0,14 kg	Oats, Flaked (2,0 EBC)	Grain	4	4,1 %
9,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	5	16,0 IBUs
18,00 g	Hallertau Hersbrucker [3,80 %] - Boil 30,0 min	Hop	6	6,8 IBUs
9,00 g	Irish Moss (Boil 10,0 mins)	Fining	7	-
23,00 g	Saaz [4,20 %] - Boil 5,0 min	Hop	8	2,7 IBUs
9,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	9	-
4,50 g	Coriander Seed (Boil 5,0 mins)	Spice	10	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	11	-
2,20 g	Yeast Nutrient (Primary 3,0 days)	Other	12	-

## Beer Profile

**Est Original Gravity:** 1,048 SG

**Measured Original Gravity:** 1,054 SG

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

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

**Estimated Alcohol by Vol:** 4,6 %

**Actual Alcohol by Vol:** 5,8 %

**Bitterness:** 25,6 IBUs

**Calories:** 504,1 kcal/l

**Est Color:** 13,9 EBC

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out

**Total Grain Weight:** 3,54 kg

**Sparge Water:** 15,03 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 80,0 C

**Tun Temperature:** 75,0 C

**Adjust Temp for Equipment:** TRUE

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11,58 l of water at 73,1 C	68,0 C	90 min

**Sparge Step:** Fly sparge with 15,03 l water at 80,0 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

**Volumes of CO2:** 2,4

**Pressure/Weight:** 13,72 PSI

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

**Fermentation:** Ale, Single Stage

**Carbonation Used:** Keg with 13,72 PSI

**Age for:** 30,00 days

**Storage Temperature:** 15,0 C

Notes

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