

2012 Special B Amber

American Amber Ale

Type: All Grain
Batch Size (fermenter): 6.00 gal
Boil Size: 7.86 gal
Boil Time: 60 min
End of Boil Volume: 6.76 gal
Final Bottling Volume: 6.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 10/16/2012
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment 759
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency: 81.3 %
Taste Rating (out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
10 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	80.0 %
1 lbs	Biscuit Malt (23.0 SRM)	Grain	2	8.0 %
12.0 oz	Special B Malt (180.0 SRM)	Grain	3	6.0 %
8.0 oz	Wheat, White (Cargill) (2.9 SRM)	Grain	4	4.0 %
4.0 oz	Caramel/Crystal Mal - 40L (40.0 SRM)	Grain	5	2.0 %
0.50 oz	Magnum [12.00 % - Boil 60.0 min]	Hop	6	22.7 IBUs
1.00 oz	Centennial [10.00 % - Boil 10.0 min]	Hop	7	7.6 IBUs
1.00 oz	Centennial [10.00 % - Boil 5.0 min]	Hop	8	6.3 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #-04) [23.66 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.8 %
Bitterness: 36.6 IBUs
Est Color: 15.1 SRM

Measured Original Gravity: 1.055 SG
Measured Final Gravity: 1.013 SG
Actual Alcohol by Vol: 5.5 %
Calories: 183.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body
No Mash Out
Sparge Water: 5.17 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 12 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.69 gal of water at 160.6	151.0 F	75 min
Sparge Step:	Fly sparge with 5.17 gal water at 168.0		
Mash Notes:	Simple single infusion mash for use with most modern well modified grains (about 95% the time)		

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.71 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.71 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

gypsum 2g
Calc. Chloride 5 g
Epsom Salt 4 g

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