

#019 Hyperdrive

American Amber Ale (6 B)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 27 Aug 2015
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 70.00 %
Est Mash Efficiency: 72.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	CHÂTEAU PALE ALE (10.0 EBC)	Grain	1	80.0 %
0.50 kg	CHÂTEAU CARA RUBY® (50.0 EBC)	Grain	2	8.0 %
0.50 kg	CHÂTEAU CRYSTAL® (150.0 EBC)	Grain	3	8.0 %
0.25 kg	CHÂTEAU ARÔME (100.0 EBC)	Grain	4	4.0 %
15.00 g	Magnum [10.00 %] - First Wort 60.0 min	Hop	5	15.0 IBUs
1.32 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
20.00 g	Columbus (Tomahawk) [14.00 %] - Boil 10.0 min	Hop	7	10.2 IBUs
10.00 g	Centennial [10.00 %] - Boil 10.0 min	Hop	8	3.6 IBUs
10.00 g	Simcoe [13.00 %] - Boil 5.0 min	Hop	9	2.6 IBUs
10.00 g	Columbus (Tomahawk) [14.00 %] - Steep/Whirlpool 10.0 min	Hop	10	2.5 IBUs
15.00 g	Columbus (Tomahawk) [14.00 %] - Dry Hop 14.0 Days	Hop	11	0.0 IBUs
10.00 g	Centennial [10.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs
10.00 g	Columbus (Tomahawk) [14.00 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
10.00 g	Simcoe [13.00 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 33.9 IBUs
Est Color: 29.3 EBC

Measured Original Gravity: 1.049 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 4.6 %
Calories: 461.3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 10.83 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6.25 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 16.30 l of water at 73.1 C	66.7 C	60 min
Mash Out	Add 9.13 l of water at 93.7 C	75.6 C	10 min

Sparge: Fly sparge with 10.83 l water at 75.6 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: Bottle
Pressure/Weight: 141.17 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 141.17 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

Musik:
Jonathan Wilson: Fanfare
Moondooxies: Tideland, Adios
Midlake: Van Occupanther, Courage, Antiphon

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