

B117: Junior Classic Brew aka CBaLe

American Amber Ale (10 B)

Type: All Grain
Batch Size: 118,00 l
Boil Size: 138,76 l
Boil Time: 60 min
End of Boil Vol: 123,76 l
Final Bottling Vol: 110,00 l
Fermentation: Ale, Two Stage

Date: 26 Sep 2015
Brewer: Erik Borg
Asst Brewer: Carsten og Jørgen
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 80,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
22,00 kg	Pale Ale Malt (Castle Malting) (8,5 EBC)	Grain	1	89,8 %
2,00 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	2	8,2 %
0,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	3	2,0 %
90,0 g	Perle [9,30 %] - Boil 60,0 min	Hop	4	17,0 IBUs
250,0 g	Cascade [6,80 %] - Boil 45,0 min	Hop	5	31,8 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	6	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
500,0 g	Cascade [6,80 %] - Steep/Whirlpool 0,0 min	Hop	8	0,0 IBUs
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-
1,0 pkg	US West Coast Yeast (71 g) (Mangrove Jack's #M44)	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 48,8 IBUs
Est Color: 37,7 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,6 %
Calories: 472,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 90,79 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 24,50 kg
Grain Temperature: 15,0 C
Tun Temperature: 72,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 72,00 l of water at 72,5 C	66,0 C	45 min

Sparge: Fly sparge with 90,79 l water at 77,0 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
Pressure/Weight: 1,27 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,8
Carbonation Used: Keg with 1,27 bar
Age for: 30,00 days
Storage Temperature: 2,0 C

Notes

Remove from inventory foretaget

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