

Coleman winner mash 152F

American Amber Ale (6 B)

Type: All Grain
Batch Size: 5.30 gal
Boil Size: 6.84 gal
Boil Time: 60 min
End of Boil Vol: 6.30 gal
Final Bottling Vol: 4.90 gal
Fermentation: Ale, Two Stage

Date: 04 May 2019
Brewer: Allen
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------------|---|-------------|----|-----------|----------|
| 8.62 gal | Distilled Water | Water | 1 | - | - |
| 10.60 g | Gypsum (Calcium Sulfate) (Mash) | Water Agent | 2 | - | - |
| 5.30 g | Calcium Chloride (Mash) | Water Agent | 3 | - | - |
| 5.30 g | Epsom Salt (MgSO4) (Mash) | Water Agent | 4 | - | - |
| 2.00 ml | Lactic Acid (Mash) | Water Agent | 5 | - | - |
| 0.53 g | Salt (Mash) | Water Agent | 6 | - | - |
| 6 lbs | Pale Malt, Maris Otter (3.0 SRM) | Grain | 7 | 43.6 % | 0.47 gal |
| 2 lbs 12.0 oz | Oats, Flaked (1.0 SRM) | Grain | 8 | 20.0 % | 0.21 gal |
| 1 lbs 12.0 oz | Pilsner (2 Row) Ger (2.0 SRM) | Grain | 9 | 12.7 % | 0.14 gal |
| 1 lbs 4.0 oz | Golden Naked Oats (7.0 SRM) | Grain | 10 | 9.1 % | 0.10 gal |
| 8.0 oz | Cara-Pils/Dextrine (2.0 SRM) | Grain | 11 | 3.6 % | 0.04 gal |
| 8.0 oz | Munich Malt - 20L (20.0 SRM) | Grain | 12 | 3.6 % | 0.04 gal |
| 1 lbs | Milk Sugar (Lactose) [Boil] (0.0 SRM) | Sugar | 13 | 7.3 % | 0.09 gal |
| 0.40 oz | Mosaic (HBC 369) [12.25 %] - Boil 15.0 min | Hop | 14 | 6.7 IBUs | - |
| 2.00 oz | Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 mi... | Hop | 15 | 20.4 IBUs | - |
| 2.0 pkg | Voss Kveik (Omega #OYL-061) | Yeast | 16 | - | - |
| 5.00 oz | Mosaic (HBC 369) [12.25 %] - Dry Hop 6.0 Days | Hop | 17 | 0.0 IBUs | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.073 SG
Est Final Gravity: 1.024 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 27.1 IBUs
Est Color: 5.8 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.64 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.37
Measured Mash PH: 5.20

Total Grain Weight: 13 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 15.94 qt of water at 164.2 F | 150.0 F | 75 min |

Sparge: Fly sparge with 4.64 gal water at 168.0 F

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: 3.85 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO₂: 2.3
Carbonation Est: Bottle with 3.85 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

john coleman <brewsterhop675@gmail.com>
 4:11 PM (5 hours ago)
 to me

6 lbs Maris Otter
 2 3/4 lbs Flaked Oats
 1 3/4 lbs Pilsner
 1 1/4 lbs Golden Oats
 1/2 lb Carapils
 1/2 lb Munich
 1/2 lb Lactose
 Mash temp 152°
 RO water - 6.7 grams CaCl, 4.10 grams MgSO₄, .8 grams Na, .5 grams CaSO₄
 2 ml lactic acid 5.2 mash ph

60 min boil
 .40 oz Mosaic 15 mins
 2.0 oz Mosaic whirlpool 20 mins (at 180°)
 5.0 oz dry hop 6 days

Omega Voss Kveik 1 liter starter. Fermented at 100° for 2 days
 OG- 1.057
 FG- 1.012

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