

MWS Copper Clone

American Amber Ale (6 B)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 13.75 gal
Boil Time: 60 min
End of Boil Vol: 12.00 gal
Final Bottling Vol: 10.25 gal
Fermentation: Ale, Two Stage

Date: 22 Apr 2013
Brewer:
Asst Brewer:
Equipment: Gaggle O Cocks Brewing 10 gallon
Efficiency: 70.00 %
Est Mash Efficiency: 76.4 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 17.21 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
20 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	90.4 %
1 lbs	Munich Malt - 20L (20.0 SRM)	Grain	2	4.5 %
12.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	3.4 %
6.0 oz	Chocolate Malt (350.0 SRM)	Grain	4	1.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21.99 qt of water at 169.0 F	154.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 11.71 gal water at 168.0 F
- Add water to achieve boil volume of 13.75 gal
- Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	5	21.6 IBUs
1.00 oz	Willamette [5.50 %] - Boil 20.0 min	Hop	6	5.5 IBUs
1.00 oz	Willamette [5.50 %] - Boil 15.0 min	Hop	7	4.5 IBUs

- Estimated Post Boil Vol: 12.00 gal and Est Post Boil Gravity: 1.051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 11.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.2...	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.051 SG)
 Measure Actual Batch Volume _____ (Target: 11.00 gal)
 Add water if needed to achieve final volume of 11.00 gal

Fermentation

- 22 Apr 2013 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
 26 Apr 2013 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
 Date Bottled/Kegged: 06 May 2013 - Carbonation: Bottle with 8.05 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 05 Jun 2013 - Drink and enjoy!

Notes