

Mac and Jacks African Amber Ale

American Amber Ale (10 B)

Type: Extract

Batch Size: 5.00 gal

Boil Size: 6.52 gal

Boil Time: 60 min

End of Boil Vol: 5.98 gal

Final Bottling Vol: 4.86 gal

Fermentation: Ale, Single Stage

Date: 06/17/12

Brewer: Sam G.

Asst Brewer:

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

Efficiency: 72.00 %

Est Mash Efficiency: 0.0 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Create a yeast starter with 1.00 l of wort
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 8.09 gal

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
10.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	1	6.1 %
8.8 oz	Caramunich Malt (56.0 SRM)	Grain	2	5.4 %
4.4 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	3	2.7 %

- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 6.52 gal
- ☐ Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 12.6 oz	Pale Liquid Extract (8.0 SRM)	Extract	4	85.9 %
30.30 g	Centennial [10.00 %] - Boil 60.0 min	Hop	5	33.1 IBUs
0.50 oz	Orange Peel, Sweet (Boil 30.0 mins)	Spice	6	-
1.00 tsp	Irish Moss (Boil 15.0 mins)	Fining	7	-
15.15 g	Cascade [5.50 %] - Boil 15.0 min	Hop	8	4.1 IBUs

- ☐ Estimated Post Boil Vol: 5.98 gal and Est Post Boil Gravity: 1.056 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	British Ale Yeast (Wyeast Labs #1098) [124.21 ml]	Yeast	9	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.056 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 5.00 gal)
- ☐ Add water if needed to achieve final volume of 5.00 gal

Fermentation

- ☐ 06/17/12 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
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14.17 g	Cascade [5.50 %] - Dry Hop 10.0 Days	Hop	10	0.0 IBUs
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- ☐ Measure Final Gravity: _____ (Estimate: 1.015 SG)
- ☐ Date Bottled/Kegged: 07/01/12 - Carbonation: Bottle with 108.31 g Corn Sugar
- ☐ Age beer for 30.00 days at 65.0 F
- ☐ 07/31/12 - Drink and enjoy!

Notes