

# Veda's amber ale



helterscelter

Method: **All Grain**

Style: **American Amber Ale**

Boil Time: **60 min**

Batch Size: **11 gallons** *(fermentor volume)*

Boil Size: **13 gallons**

Boil Gravity: **1.057** *(recipe based estimate)*

Efficiency: **72%** *(brew house)*

Source: **Clint Martin**

Original Gravity: **1.068**

Final Gravity: **1.018**

ABV (standard): **6.57%**

IBU (tinseth): **41.93**

SRM (morey): **13.63**



## Fermentables

| Amount  | Fermentable                       | PPG | °L   | Bill % |
|---------|-----------------------------------|-----|------|--------|
| 20.5 lb | United Kingdom - Maris Otter Pale | 38  | 3.75 | 74.5%  |
| 3 lb    | German - Munich Light             | 37  | 6    | 10.9%  |
| 2 lb    | American - Caramel / Crystal 60L  | 34  | 60   | 7.3%   |
| 1.5 lb  | American - White Wheat            | 40  | 2.8  | 5.5%   |
| 0.5 lb  | Belgian - Special B               | 34  | 115  | 1.8%   |
| 27.5 lb | Total                             |     |      |        |

## Hops

| Amount  | Variety | Type   | AA  | Use  | Time   | IBU   |
|---------|---------|--------|-----|------|--------|-------|
| 2.25 oz | Cascade | Pellet | 8.8 | Boil | 60 min | 32.03 |
| 1 oz    | Cascade | Pellet | 8.8 | Boil | 15 min | 7.06  |
| 1 oz    | Cascade | Pellet | 8.8 | Boil | 5 min  | 2.84  |

## Hops Summary

| Amount  | Variety | Type   | AA  |
|---------|---------|--------|-----|
| 4.25 oz | Cascade | Pellet | 8.8 |
| 4.25 oz | Total   |        |     |

## Mash Guidelines

| Amount | Description | Type        | Temp  | Time   |
|--------|-------------|-------------|-------|--------|
| 0 gal  | mash in     | Infusion    | 149 F | 60 min |
| 0 gal  | mash out    | Temperature | 168 F | 15 min |

Starting Mash Thickness: 1.25 qt/lb

## Other Ingredients

| Amount | Name     | Type   | Use  | Time    |
|--------|----------|--------|------|---------|
| 2 each | whirfloc | Fining | Boil | 10 min. |

## Yeast

White Labs - Irish Ale Yeast WLP004

Attenuation (avg): 71.5%

Flocculation: Med-High

Optimum Temp: 65 - 68 °F

Starter: No

Fermentation Temp: 67 °F

Pitch Rate: 1.0 *(M cells / ml / ° P)*

691 B cells required

## Priming

|             |                            |                                    |
|-------------|----------------------------|------------------------------------|
| Method: co2 | Amount: until vols reached | CO <sub>2</sub> Level: 2.3 Volumes |
|-------------|----------------------------|------------------------------------|

## Target Water Profile: Balanced Profile

| Ca <sup>+2</sup> | Mg <sup>+2</sup> | Na <sup>+</sup> | Cl <sup>-</sup> | SO <sub>4</sub> <sup>-2</sup> | HCO <sub>3</sub> <sup>-</sup> |
|------------------|------------------|-----------------|-----------------|-------------------------------|-------------------------------|
| 80               | 5                | 25              | 75              | 80                            | 100                           |

## Notes

ferment at 67f for 4 weeks. then keg.

Mash ph at around 5.25