

Jubelale Clone

American Amber Ale (6 B)

Type: All Grain
Batch Size: 2.75 gal
Boil Size: 3.66 gal
Boil Time: 60 min
End of Boil Vol: 2.86 gal
Final Bottling Vol: 2.25 gal
Fermentation: Ale, Single Stage

Date: 22 Oct 2018
Brewer: Jonathan
Asst Brewer:
Equipment: Jonathan's
Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 4.8 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	81.5 %	0.41 gal
11.2 oz	Caramel/Crystal Malt - 120L (120.0 SRM)	Grain	2	10.8 %	0.05 gal
5.6 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	3	5.4 %	0.03 gal
1.6 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	1.5 %	0.01 gal
0.8 oz	Roasted Barley (300.0 SRM)	Grain	5	0.8 %	0.00 gal
0.30 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	6	12.0 IBUs	-
0.30 oz	Galena [12.50 %] - Boil 60.0 min	Hop	7	27.2 IBUs	-
0.30 oz	Willamette [5.50 %] - Boil 60.0 min	Hop	8	12.0 IBUs	-
0.50 oz	Tettnang [4.50 %] - Boil 30.0 min	Hop	9	12.5 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 ...	Hop	10	0.0 IBUs	-
1.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 63.6 IBUs
Est Color: 21.9 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, Medium Body, No Mash Out
Sparge Water: 2.41 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.42
Measured Mash PH: 5.20

Total Grain Weight: 6 lbs 8.0 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

	Step	
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Name	Description	Temperature	Step Time
Mash In	Add 8.12 qt of water at 163.7 F	152.0 F	60 min

Sparge: Fly sparge with 2.41 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: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Single Stage

Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol): Keg with 12.54 PSI

Age for: 30.00 days

Notes

Created with *BeerSmith*