

Þvörusleikir NOT

American Amber Ale (6 B)

Type: All Grain
Batch Size: 21,00 l

Boil Size: 28,40 l

Boil Time: 60 min

End of Boil Vol: 22,40 l

Final Bottling Vol: 19,00 l

Fermentation: 1. Gerjun - ÖL

Date: 19 Apr 2017

Brewer: Örn Sölvi

Asst Brewer:

Equipment: Btangi15 setup

Efficiency: 75,00 %

Est Mash Efficiency: 76,8 %

Taste Rating: 30,0



Taste Notes: Ótrúlega ljúfur, fallegur og vel ilmandi bjór.

Ingredients

Amt	Name	Type	#	%/IBU
5,50 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	83,8 %
1,06 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	2	16,2 %
13,48 g	Perle [8,00 %] - Boil 60,0 min	Hop	3	12,2 IBU
13,48 g	Perle [8,00 %] - Boil 30,0 min	Hop	4	9,4 IBU
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	5	-
20,00 g	Simcoe [13,00 %] - Boil 0,0 min	Hop	6	0,0 IBU
1,0 pkg	Safale American (DCL/Fermentis #US-05) [5...]	Yeast	7	-
90,00 g	Simcoe [13,00 %] - Dry Hop 5,0 Days	Hop	8	0,0 IBU
50,00 g	Amarillo [9,20 %] - Dry Hop 5,0 Days	Hop	9	0,0 IBU
40,00 g	Centennial [10,00 %] - Dry Hop 5,0 Days	Hop	10	0,0 IBU

Gravity, Alcohol Content and Color

Est Original Gravity: 1,072 SG

Est Final Gravity: 1,017 SG

Estimated Alcohol by Vol: 7,2 %

Bitterness: 21,5 IBUs

Est Color: 20,2 EBC

Measured Original Gravity: 1,058 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 6,3 %

Calories: 543,1 kcal/l

Mash Profile

Mash Name: 1. Venjuleg mesking - ÖL

Sparge Water: 0,00 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Est Mash PH: 5,62

Measured Mash PH: 5,20

Total Grain Weight: 6,56 kg

Grain Temperature: 20,0 C

Tun Temperature: 20,0 C

Target Mash PH: 5,20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step 1
Mash Step	Add 32,41 l of water and heat to 67,8 C over 0 min	67,8 C	60 min
Mashout	Heat to 77,0 C over 10 min	77,0 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort.

Carbonation Type: Keg
Pressure/Weight: 67,02 KPA
Keg/Bottling Temperature: 4,0 C
Fermentation: 1. Gerjun - ÖL

Volumes of CO2: 2,3
Carbonation Used: Keg with 67,02 KPA
Age for: 14,00 days
Storage Temperature: 4,0 C

Notes

Þetta endaði auðvitað allt öðruvísi en Þvörusleikir í raun og veru en frábær bjór.

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