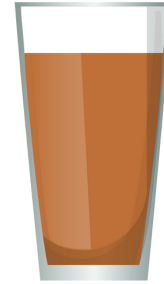


# Haust blót (autumn sacrifici

American Amber Ale (19 A)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 2.30 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 2.08 gal  
**Final Bottling Vol:** 4.75 gal

**Date:** 24 Aug 2018  
**Version:** 1  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Pot ( 3 Gal/11.4 L) - Extract  
**Fermentation:** Ale, Two



Stage

**Taste Rating:** 30.0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Caramel Malt - 10L (Briess) [Steep] (10.0...	Grain	1	6.9 %	0.04 gal
8.0 oz	Victory Malt (biscuit) (Briess) [Steep] (28.0...	Grain	2	6.9 %	0.04 gal
4.0 oz	Special B (Dingemans) [Steep] (147.5 SRM)	Grain	3	3.4 %	0.02 gal
3 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	41.4 %	0.23 gal
3 lbs	DME Sparklinf Amber (Briess) [Boil] (10.5...	Dry Extract	5	41.4 %	0.23 gal
1.00 oz	Cluster [8.30 %] - Boil 60.0 min	Hop	6	16.9 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 30.0 min	Hop	7	5.9 IBUs	-
0.50 oz	Ginger Root (Boil 12.0 mins)	Herb	8	-	-
0.10 oz	Cinnamon Stick (Boil 12.0 mins)	Spice	9	-	-
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04)...	Yeast	10	-	-

## Gravity, Alcohol Content and Color

<b>Est Original Gravity:</b> 1.055 SG	<b>Measured Original Gravity:</b> 1.055 SG
<b>Est Final Gravity:</b> 1.015 SG	<b>Measured Final Gravity:</b> 1.012 SG
<b>Estimated Alcohol by Vol:</b> 5.3 %	<b>Actual Alcohol by Vol:</b> 5.7 %
<b>Bitterness:</b> 22.8 IBUs	<b>Measured Calories:</b> 183.3 kcal/12oz
<b>Est Color:</b> 11.6 SRM	
<b>Est Calories:</b> 183.9 kcal/12oz	

## Grain Steeping and Boil Profile

<b>Steep Water Volume:</b> 1.25 gal	<b>Boil Fermentables Weight:</b> 6 lbs
<b>Steep Grain Weight:</b> 1 lbs 4.0 oz	<b>Boil Fermentables Volume:</b> 0.46 gal
<b>Steep Time:</b> 30	<b>Est Boil Water Addition:</b> 0.59 gal
<b>Steep Temp:</b> 155.0	

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.73 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 3.73 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 65.0 F

### Notes

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Add 2 whole cracked cloves with 12 minutes remaining in boil

Add 5lbs of pumpkin puree with fifteen minutes remaining in boil

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Created with *BeerSmith*