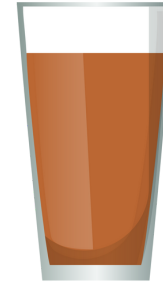


Cranberry Rosemary Red

American Amber Ale (19 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 17 Nov 2018
Brewer:
Asst Brewer:
Equipment: All Grain -
 Standard 5 Gal/19l Batch -
 Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8



%

Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Maris Otter Malt (Muntons) (3.0 SRM)	Grain	1	88.4 %	0.78 gal
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	4.4 %	0.04 gal
8.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	4.4 %	0.04 gal
4.0 oz	Rye Malt (4.7 SRM)	Grain	4	2.2 %	0.02 gal
1.0 oz	Chocolate Malt (350.0 SRM)	Grain	5	0.6 %	0.00 gal
2.00 oz	Styrian Celeja [2.60 %] - Boil 60.0 min	Hop	6	17.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.9 %
Bitterness: 17.0 IBUs
Est Color: 12.9 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, Light
 Body, No Mash Out
Sparge Water: 4.60 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
 TRUE
Est Mash PH: 5.55
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 5.0 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

Name	Description	Step Temperature	Step Time

Mash In	Add 3.54 gal of water at 164.5 F	150.0 F	75 min
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Sparge: Fly sparge with 4.60 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: Bottle

Pressure/Weight: 3.61 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3

Carbonation Est: Bottle with 3.61 oz Corn Sugar

Carbonation (from Meas Vol):

Bottle with 3.93 oz Corn Sugar

Age for: 30.00 days

Notes

Created with [BeerSmith](#)