

# SQZY BREW

## Borkweiser

American Amber Ale (6 B)

**Type:** All Grain

**Batch Size:** 18.9270589184000002 L

**Boil Size:** 24.7171616935063163 L

**Boil Time:** 60 min

**End of Boil Vol:**

22.6730393303191171 L

**Final Bottling Vol:**

17.4128942049279978 L

**Fermentation:** Ale, Two Stage

**Date:** 12 Jan 2019

**Brewer:** SQZY

**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
2.66 kg	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	71.1 %	1.7343185855581114 L
0.52 kg	Oats, Malted (1.0 SRM)	Grain	2	13.9 %	0.3390397823352116 L
0.26 kg	Carahell (Weyermann) (13.0 SRM)	Grain	3	7.0 %	0.1695198911676058 L
0.26 kg	Wheat Malt, Ger (2.0 SRM)	Grain	4	7.0 %	0.1695198911676058 L
0.04 kg	Caraaroma (Weyermann) (178.0...)	Grain	5	1.1 %	0.0260799828300038 L
7.00 g	Magnum [10.20 %] - Boil 60.0 min	Hop	6	9.1 IBUs	-
20.00 g	Cascade [7.40 %] - Boil 10.0 min	Hop	7	6.9 IBUs	-
22.00 g	Willamette [5.00 %] - Steep/Whir...	Hop	8	4.3 IBUs	-
20.00 g	Cascade [7.40 %] - Steep/Whirlp...	Hop	9	5.7 IBUs	-
15.00 g	Chinook, New Zealand [13.00 %...]	Hop	10	7.5 IBUs	-
1.0 pkg	Safale American (DCL/Fermenti...	Yeast	11	-	-

### Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.045 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 4.6 %  
**Bitterness:** 33.5 IBUs  
**Est Color:** 5.9 SRM

**Measured Original Gravity:**  
1.046 SG  
**Measured Final Gravity:** 1.010  
SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 427.1 kcal/l

### Mash Profile

**Mash Name:** Single Infusion,  
Medium Body, No Mash Out  
**Sparge Water:**  
19.6552404053242533 L  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:**  
FALSE  
**Est Mash PH:** 5.64  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 3.74 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

### Mash Steps

Name	Description	Step	Step Time
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		Temperature	
Mash In	Add 9.75 L of water at 73.1 C	66.7 C	60 min

**Sparge:** Fly sparge with 19.6552404053242533 L water at 75.6 C

**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:** 102.42 g

**Keg/Bottling Temperature:** 21.1 C

**Fermentation:** Ale, Two Stage

**Fermenter:**

**Storage Temperature:** 18.3 C

**Volumes of CO2:** 2.3

**Carbonation Est:** Bottle with  
102.42 g Corn Sugar

**Carbonation (from Meas Vol):**  
Bottle with 111.33 g Corn Sugar

**Age for:** 30.00 days

Notes

Created with *BeerSmith*