

SQZY BREW

Kiwi Bogan

American Amber Ale (6 B)

Type: All Grain

Batch Size: 24.9999999994813784 L

Boil Size: 31.0431419848207426 L

Boil Time: 60 min

End of Boil Vol:

28.9990196216335434 L

Final Bottling Vol:

23.4858352860093760 L

Fermentation: Ale, Two Stage

Date: 14 Jan 2019

Brewer: SQZY

Asst Brewer:

Equipment: All Grain -
Standard 5 Gal/19l Batch -
Cooler

Efficiency: 70.00 %

Est Mash Efficiency: 77.9 %

Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.00 kg	Pale Malt, Golden Promise (Th...	Grain	1	78.4 %	3.9119974799521926 L
1.25 kg	Oats, Flaked (1.0 SRM)	Grain	2	16.3 %	0.8149994749900400 L
0.10 kg	Caraaroma (Weyermann) (178...	Grain	3	1.3 %	0.0651999579992032 L
0.30 kg	Corn Sugar (Dextrose) [Boil] (0...	Sugar	4	3.9 %	0.1892092287423487 L
10.00 g	Magnum [12.00 %] - Boil 60.0 min	Hop	5	9.8 IBUs	-
50.00 g	Citra [12.00 %] - Steep/Whirlpo...	Hop	6	7.5 IBUs	-
2.0 pkg	Safale American (DCL/Ferment...	Yeast	7	-	-
150.00 g	Citra [12.00 %] - Dry Hop 10.0 ...	Hop	8	0.0 IBUs	-
200.00 g	Wai-iti [3.00 %] - Dry Hop 7.0 D...	Hop	9	0.0 IBUs	-
100.00 g	Challenger [7.50 %] - Dry Hop ...	Hop	10	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.069 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 7.5 %
Bitterness: 17.3 IBUs
Est Color: 7.8 SRM

Measured Original Gravity:
1.050 SG
Measured Final Gravity: 1.010
SG
Actual Alcohol by Vol: 5.3 %
Calories: 465.5 kcal/l

Mash Profile

Mash Name: Single Infusion,
Medium Body, No Mash Out
Sparge Water:
20.1813429199927192 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.66
Measured Mash PH: 5.20

Total Grain Weight: 7.65 kg
Grain Temperature: 18.0 C
Tun Temperature: 0.0 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19.17 L of water at 75.7 C	66.7 C	60 min

Sparge: Fly sparge with 20.1813429199927192 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: 138.14 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
138.14 g Corn Sugar

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

Age for: 30.00 days

Notes

Created with [BeerSmith](#)