

Czech Amber

Czech Amber Lager (3 C)

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.00 gal
Boil Time: 60 min
End of Boil Vol: 6.25 gal
Final Bottling Vol: 6.00 gal
Fermentation: Ale, Two Stage

Date: 20 Jan 2022
Brewer:
Asst Brewer:
Equipment: Standard Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	1	63.6 %	0.55 gal
3 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	27.3 %	0.23 gal
8.0 oz	Aromatic Malt (26.0 SRM)	Grain	3	4.5 %	0.04 gal
4.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	2.3 %	0.02 gal
4.0 oz	Pale Chocolate Malt (Thomas Fawcett) (225.0 SRM)	Grain	5	2.3 %	0.02 gal
1.50 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	6	19.0 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 30.0 min	Hop	7	4.9 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 10.0 min	Hop	8	4.6 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	9	0.0 IBUs	-
4.0 pkg	Budvar Lager (Wyeast Labs #2000) [0.03 gal]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 28.5 IBUs
Est Color: 11.5 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, Medium Body, Batch Sparge
Sparge Water: 4.88 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.59
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs
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 3.44 gal of water at 163.7 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 4.88gal) of 168.0 F water

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: 4.71 oz
Keg/Bottling Temperature: 70.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 4.71 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar

Fermentation: Ale, Two Stage
Fermenter:

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

01/21/22
OG - 1.054

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