

Cascade Amber



Category: 10 - American Ale
Subcategory: B - American Amber Ale

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Kettle Volume: 7.23 gal @ 212 °F (1.040) Efficiency: 68%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 1.5 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.051)

Ingredients:

9.25 lb (77.1%) Premium 2-Row Malt; Great Western - added during mash
1 lb (8.3%) Munich 10L Malt; Briess - added during mash
.75 lb (6.2%) Crystal 40; Great Western - added during mash
.5 lb (4.2%) Crystal 120; Great Western - added during mash
.5 lb (4.2%) Victory® Malt; Briess - added during mash
1.75 oz (58.3%) Cascade (5.5%) - added during boil, boiled 60 m
.25 oz (8.3%) Cascade (5.5%) - added during boil, boiled 10 m
1 tsp Irish Moss - added during boil, boiled 10 m
1 tsp Wyeast Nutrient - added during boil, boiled 10 m
1 oz (33.3%) Cascade (5.5%) - added after boil, steeped 10 m
0.0 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline	
Original Gravity: 1.051	1.045 - 1.060	
Terminal Gravity: 1.013	1.010 - 1.015	
Color: 15.28 SRM	10.0 - 17.0	
Alcohol: 4.98%	4.5% - 6.0%	
Bitterness: 34.6	25.0 - 40.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.040
Original Gravity: 1.051

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.2%	Alcohol: 14.04 g	96.86 kcal
Terminal Extract: 1.013	1.020	Carbs: 17.57 g	66.78 kcal
		Protein: 1.23 g	4.92 kcal
% Alcohol: 4.98% ABV	3.91% ABW		Total: 168.57 kcal