

Zach & Jacks African Amber



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

Author: ohiodad

Kettle Volume: 6.47 gal @ 212 °F (1.040) Efficiency: 68%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5.25 gal @ 68 °F (1.047)

Ingredients:

8.5 lb (77.3%) American 2-row - added during mash
1 lb (9.1%) Caramel Malt 80L; Briess - added during mash
1 lb (9.1%) American Munich - added during mash
.5 lb (4.5%) Cara-Pils® Malt; Briess - added during mash
1 oz (22.2%) Centennial (10.0%) - added during boil, boiled 60 m
1 oz (22.2%) Cascade (5.5%) - added during boil, boiled 5 m
1.5 oz (33.3%) Cascade (5.5%) - steeped after boil
1 oz (22.2%) Cascade (5.5%) - added dry to secondary fermenter
0.0 ea Fermentis S-04 Safale S-04

Style:

Recipe	Guideline	
Original Gravity: 1.047	1.045 - 1.060	
Terminal Gravity: 1.012	1.010 - 1.015	
Color: 14.19 SRM	10.0 - 17.0	
Alcohol: 4.65%	4.5% - 6.2%	
Bitterness: 39.6	25.0 - 40.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.040
Original Gravity: 1.047

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 13.1 g	90.38 kcal
Terminal Extract: 1.012	1.018	Carbs: 16.39 g	62.28 kcal
		Protein: 1.15 g	4.59 kcal
% Alcohol: 4.65% ABV	3.65% ABV		Total: 157.25 kcal