

Caramel Camel Amber Ale

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



Kettle Volume: 7.87 gal (S.G.: 1.046)
Boil Duration: 1 hr
Evaporation: 1.1 gal
Water Volume Added: 0.0 gal
Final Volume: 6.5 gal (S.G.: 1.056)

Efficiency: 81.0%
Attenuation: 78.0%
Evap/Hour: 1.1 gal

Ingredients:

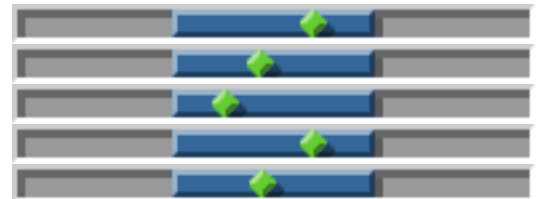
10.0 lb Standard 2-Row
2.0 lb Munich TYPE I
8.0 oz Caramel Malt 40L
4.0 oz Caramel Malt 120L
20.0 g Magnum (12.1%) – added during boil, boiled 60 min
10.0 g Centennial (8.7%) – added during boil, boiled 15 min
10.0 g Willamette (4.8%) – added during boil, boiled 15 min
10.0 g Centennial (8.7%) – steeped after boil
10.0 g Willamette (4.8%) – steeped after boil
1.0 ea WYeast 1272 American Ale II

Water:

5.67 gal Lafayette, IN
4.0 gal Distilled Water
3.0 g Gypsum (Calcium Sulfate)
1.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

	Recipe	Guideline
Original Gravity:	1.056	1.045 – 1.060
Terminal Gravity:	1.012	1.010 – 1.015
Color:	11.84 °SRM	10.0 – 17.0
Alcohol:	5.69%	4.5% – 6.2%
Bitterness:	31.8	25.0 – 40.0



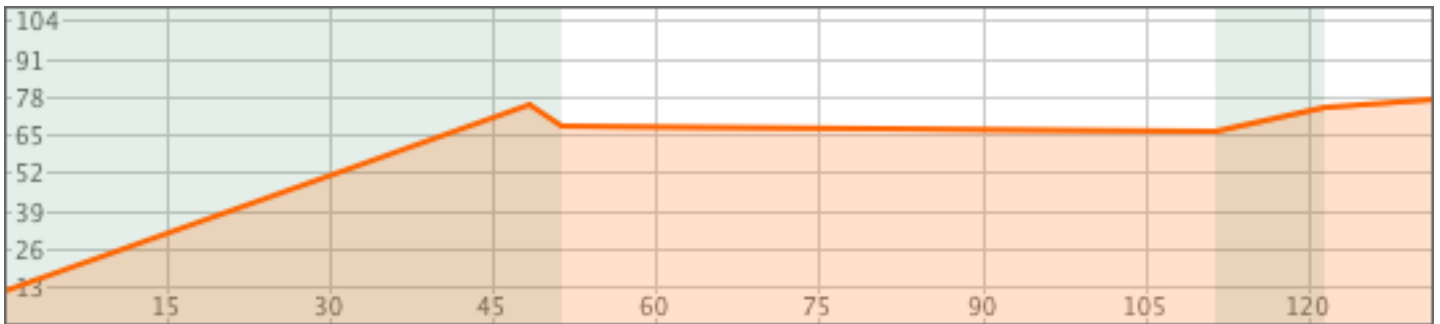
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	13.69 °P	13.69 °P	Alcohol: 16.02 g	110.56 kcal
Attenuation:	78.0%	62.6%	Carbs: 18.04 g	68.56 kcal
Terminal Extract:	3.12 °P	5.12 °P	Protein: 1.26 g	5.05 kcal
% Alcohol:	5.69% ABV	4.46% ABW		Total: 184.17 kcal

Schedule:

Ambient Air: 54 °F
Source Water: 50 °F
Elevation: 240 m

	Elapsed	Thickness	Final Temp	Available
51.4 min Mash In <i>Liquor: 4.25 gal</i> <i>Strike: 168.44 °F</i> <i>Target: 69.0 °C</i>	00:51:23	2.78 L/kg	69.0 °C	2.18 gal
60.0 min Rest <i>Rest: 60.0 min</i> <i>Final: 152.1 °F</i>	01:51:23	2.78 L/kg	66.7 °C	2.17 gal
10.0 min Mashout <i>Water: 1.75 gal</i> <i>Temperature: 210 °F</i> <i>Target: 75.0 °C</i>	02:01:23	3.93 L/kg	75.0 °C	3.98 gal
10.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.67 gal</i> <i>Temperature: 190 °F</i> <i>Duration: 10.0 min</i> <i>Total Runoff: 7.75 gal</i>	02:11:23	0.0 L/kg	77.9 °C	0.0 gal



Carbonation:

Natural Conditioning
 Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 140.47 g
 Volumes CO2: 2.4

Forced Carbonation
 Beer Temp: 54.0 °F
 Pressure: 18.4 PSI
 Volumes CO2: 2.4

Volume Adjustments:

-.5 gal Trub