

# Coleman winner mash 152F

American Amber Ale (6 B)

**Type:** All Grain  
**Batch Size:** 5.30 gal  
**Boil Size:** 6.84 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 6.30 gal  
**Final Bottling Vol:** 4.90 gal  
**Fermentation:** Ale, Two Stage

**Date:** 04 May 2019  
**Brewer:** Allen  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.2 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.62 gal	Distilled Water	Water	1	-	-
10.60 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
5.30 g	Calcium Chloride (Mash)	Water Agent	3	-	-
5.30 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
2.00 ml	Lactic Acid (Mash)	Water Agent	5	-	-
0.53 g	Salt (Mash)	Water Agent	6	-	-
6 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	7	43.6 %	0.47 gal
2 lbs 12.0 oz	Oats, Flaked (1.0 SRM)	Grain	8	20.0 %	0.21 gal
1 lbs 12.0 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	9	12.7 %	0.14 gal
1 lbs 4.0 oz	Golden Naked Oats (7.0 SRM)	Grain	10	9.1 %	0.10 gal
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	11	3.6 %	0.04 gal
8.0 oz	Munich Malt - 20L (20.0 SRM)	Grain	12	3.6 %	0.04 gal
1 lbs	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	13	7.3 %	0.09 gal
0.40 oz	Mosaic (HBC 369) [12.25 %] - Boil 15.0 min	Hop	14	6.7 IBUs	-
2.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 mi...	Hop	15	20.4 IBUs	-
2.0 pkg	Voss Kveik (Omega #OYL-061)	Yeast	16	-	-
5.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 6.0 Days	Hop	17	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.073 SG  
**Est Final Gravity:** 1.024 SG  
**Estimated Alcohol by Vol:** 6.4 %  
**Bitterness:** 27.1 IBUs  
**Est Color:** 5.8 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, Light Body, No Mash Out  
**Sparge Water:** 4.64 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.37  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 13 lbs 12.0 oz  
**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 15.94 qt of water at 164.2 F	150.0 F	75 min

**Sparge:** Fly sparge with 4.64 gal water at 168.0 F

**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:** 3.85 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 3.85 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 65.0 F

## Notes

6 lbs Maris Otter  
2 3/4 lbs Flaked Oats  
1 3/4 lbs Pilsner  
1 1/4 lbs Golden Oats  
1/2 lb Carapils  
1/2 lb Munich  
1/2 lb Lactose  
Mash temp 152°  
RO water - 6.7 grams CaCl, 4.10 grams MgSO4, .8 grams Na, .5 grams CaSO4  
2 ml lactic acid 5.2 mash ph

60 min boil  
.40 oz Mosaic 15 mins  
2.0 oz Mosaic whirlpool 20 mins (at 180°)  
5.0 oz dry hop 6 days

Omega Voss Kveik 1 liter starter. Fermented at 100° for 2 days  
OG- 1.057  
FG- 1.012