

Ozarks Amber Ale					Recipe Date: 1/4/20		
Brewhouse Efficiency	85%	Style:	American Amber Ale		Ozarks Mountain Brew		
Batch Size:	12.00 Gal	Method:	All Grain		Head Brewer:		
Starting Boil Size:	14.88 Gal	Boil Time:	60.0 Min		Ozarks		
Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH	
1.050	1.012	1.040	5.02%	37.52	14.60°L	5.31	
Fermentables		Amount	Bill	PPG	Color L	Mash Time	
Pale Ale		16.00 lb	82.9%	37	4.0°L	60.0 Min	
Caramel / Crystal 40L		2.00 lb	10.4%	34	40.0°L	60.0 Min	
Caramel / Crystal 20L		1.00 lb	5.2%	35	20.0°L	60.0 Min	
De-Bittered Black		0.30 lb	1.6%	34	566.0°L	15.0 Min	
Brew Steps	Amount	Temp	Description		Defaults	Time	
Mash Infusion	8.00 Gal	161.7 °F	Add dry grain, underlet water		8.0 Gal	15.0 Min	
Recirculation		152.0 °F	stir, recirculate		12.5 Gal	60.0 Min	
Temperature	13.00 Gal	179.6 °F	stir, raise temp recirculate		20.5 Gal	15.0 Min	
Fly sparge		168.0 °F	Slow fly sparge			16.0 Min	
Hops	Amount	IBU	Type	Use	Temp	Time	
Magnum	1.00 oz	23.42	Pellet	Boil		60.0 Min	
Fuggles	2.00 oz	14.10	Pellet	Boil		10.0 Min	
Salts	Amount	Use	Time	Amount	Use	Time	
Gypsum	9.0 g	Mash	60.0 Min	5.2 ml	Sparge	60.0 Min	
Calc. Chloride	9.0 g	Mash	60.0 Min				
Canning/Sea Salt	4.0 g	Mash	60.0 Min				
85% Phosphoric	5.00 ml	Mash	60.0 Min				
Others	Amount	Use	Description			Time	
Campden tablet	1.0 Each	Strike Water	Crush, add to strike water, recirculate			60.0 Min	
Whirlfloc tablet	1.0 Each	Whirlpool	Crush, add after whirlpool				
Yeast Nutrient	1.0 Tbsp	Flame Out	Add to boil near flamout			5.0 Min	
Gelatin	1.0 Tsp	Keg	Add to keg while carbing				
Yeast	Lab	ID/Name	Optimum Temp		Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F		Medium High	80%	2
Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4+2)	Mash PH	Sparge PH
Balanced	87.1	7.0	26.0	83.1	73.8	5.31	6.00