

2411 - Dune Bar #7 - 30 Nov 2024

Dune Bar Amber Ale - 3.3%

Brewer: Mead House

Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 5 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.030
Final Gravity : 1.005

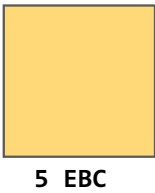
Fermentables (2.7 kg)
2.5 kg - Base Malt Super Extract 3.9 EBC (92.6%)
200 g - Dextrose 2 EBC (7.4%)

Hops (50 g)

Dry Hops
5 days - 50 g - Dune Bar - 5%

Buffalo
Batch Size : 23 L
Boil Size : 23.25 L
Post-Boil Vol : 23 L

Mash Water : 6.75 L
Sparge Water : 18.07 L
Boil Time : 5 min
Total Water : 24.82 L



Mash Efficiency: 72.8%

Mash Profile
High fermentability
65 °C - 60 min - Temperature

Fermentation Profile
Ale
20 °C - 10 days - Primary
20 °C - 7 days - Carbonation
10 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.059

Fermenter Top-Up:

Fermenter Volume: 23

Final Gravity: 1.024

Bottling Volume: 18

Batch Log

30 November 2024	Brew Date
1 December 2024 18:14	Status: Fermenting
1 December 2024	Fermentation Start
11 December 2024	Bottling Date
13 December 2024 07:17	Status: Conditioning
13 January 2025 10:32	Status: Completed
3 February 2025 19:16	Status: Archived

Taste

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Taste

4.2 / 5.0: Worth doing again.