Hieronymus Bosch

International Amber Lager
Recipe by **Riccardo Santopietro**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
3.6 US Gal	**0.53 US Gal**	**60 mins**	**74%**	**4.536 US Gal**	**1.466 US Gal**

OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV
1.050	**1.013**	**17.6**	**19.3**	**4.84%**

Mash and Sparge volumes calculated using the "RoboBrew 30L" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pale Ale Malt (2-Row) Supplier: Briess	**6.00 lb** (79%)	**Mash**	**36.8**	**6.9**
Munich Dark Supplier: BESTMALZ	**1.00 lb** (13%)	**Mash**	**37.5**	**28.0**
Caramel/Crystal Malt - 75L Supplier: Generic	**0.38 lb** (5%)	**Mash**	**35.0**	**198.6**
Victory Malt Supplier: Briess	**0.25 lb** (3%)	**Mash**	**33.6**	**55.2**

Mash Steps

	Temp	Time
Mash In	**153 °F**	**60 min**
Mash Out	**167 °F**	**10 min**

Hops

	Amount	Type	Usage	Time	AA
Tettnang (IBU: 12.9)	**0.67 oz** (34%)	**Pellet**	**Boil**	**60 min**	**4.2**
Saaz, Czech (IBU: 2.3)	**0.50 oz** (25%)	**Pellet**	**Boil**	**10 min**	**2.8**
Tettnang (IBU: 2.3)	**0.33 oz** (17%)	**Pellet**	**Boil**	**10 min**	**4.2**

Hops

	Amount	Type	Usage	Time	AA
Saaz, Czech (IBU: 0.0)	**0.50 oz** (25%)	**Pellet**	**Boil**	**0 min**	**2.8**

Yeast

	Amount	Attenuation
Diamond Lager	**1 packets**	**73 %**

Extras

	Amount	Usage	Time
Fermax Yeast Nutrient	**1.5 each**	**Boil**	**10 min**
Irish Moss	**0.75 tsp**	**Boil**	**15 min**

Fermentation Steps

	Temp	Time
Fermentation 1	**62.5 °F**	**10 days**
Fermentation Step 2	**66 °F**	**4 days**
Fermentation Step 3	**41 °F**	**42 days**

Notes