

American Amber (20231022) - 4.7%

American Amber Ale

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Type: All Grain

IBU : 48 (Tinseth)
 BU/GU : 0.97
 Colour : 20 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.013

Fermentables (1.23 kg)

1.086 kg - Golden Promise Pale Ale Malt 5 EBC...
 ^ Brouwmaatje (NL) BM-SI.100292
 75 g - Vienna Malt 7.8 EBC (6.1%)
 37 g - Medium Crystal 240 265 EBC (3%)
 19 g - Dark Crystal Malt 240 EBC (1.6%)
 ^ The Malt Miller (UK) MAL-01-002
 8 g - Pale Chocolate Malt 525 EBC (0.6%)
 ^ The Malt Miller (UK) MAL-02-011

Hops (21.8 g)

60 min - 6.8 g - Bravo (T90) - 13.1% (44 IBU)
 ^ The malt Miller (GB) HOP-05-025

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7.5 g - Cascade (T90) - 7.5% (2 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 10 min - 7.5 g - Willamette (Whole) - 5% (1 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

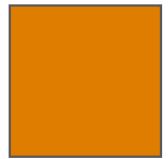
Yeast

0.4 pkg - White Labs Irish Ale Yeast WLP004

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.67 L
 Sparge Water : 5.39 L
 Boil Time : 60 min
 Total Water : 9.06 L



20 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7

Mash pH: 5.37

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

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Recipe Notes

Target: ABV = 4.8 %, IBU = 40, OG = 1.047, FG = 1.011.