

American Amber (20231029) - 4.7%

American Amber Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 56 (Tinseth)  
BU/GU : 1.14  
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 - Columbus (T90) - 15.5% (52 IBU)  
^ The Malt Miller (UK) HOP-05-009

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:

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## Recipe Notes

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