

West Coast Red Ale - 4.7%

American Amber Ale

Author: Clibit@homebrewinguk.com

Type: Partial Mash

IBU : 36 (Tinseth)
BU/GU : 0.81
Colour : 26 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.009
Original Gravity : 1.011
Total Gravity : 1.044
Final Gravity : 1.008

Fermentables (795 g)

500 g - Primary - Spray Dried Malt Extract - ...
^ The Malt Miller (UK) EXT-00-006
150 g - Carapils 4 EBC (18.9%)
^ The Malt Miller (UK) MAL-01-016
70 g - Crystal Dark 265 EBC (8.8%)
^ The Malt Miller (UK) MAL-01-038
60 g - Flaked Oats Including Husk 2 EBC (7.6%)
^ The Malt Miller (UK) MAL-03-007
15 g - 30 min - Steep - Black Malt 1340 EBC (...
^ The Malt Miller (UK) MAL-02-008

Hops (20 g)

30 min - 5 g - Centennial (T90) - 9.1% (24 IBU)
^ The Malt Miller (UK) HOP-05-006

Hop Stand

20 min hopstand @ 80 °C
20 min - 15 g - Centennial (T90) - 9.1% (12 IBU)
^ The Malt Miller (UK) HOP-05-006

Yeast

0.3 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 0.84 L
Sparge Water : 6.41 L
Boil Time : 30 min
Total Water : 7.25 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Steep (30 min)
72.1 °C - Strike Temp
66 °C - 30 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



26 EBC

Recipe Notes

A variety of hops would work, those listed below or Nugget, Cluster or Bravo.
Just use one hop if you like.
Chinook/ Centennial @ 30 Minutes
Chinook/ Centennial @ 0 Minutes
US-05, Nottingham or M42 yeast
Steep grains 30 mins in water around 65-70 C.
Remove grains and boil wort for 30 mins with first batch of hops.
Cool to 80 C and steep second batch of hops for 20-30 mins.
Cool, strain and add DME to fermenter, mix together well and top up with cold water.
Pitch below 25 C.