

A Nice Red Ale - 5.5%

American Amber Ale

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Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.57
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.010

Fermentables (1.28 kg)

1.221 kg - Pale Malt, Maris Otter 5.9 EBC (95...
^ Brouwstore (NL)
61 g - Amber Malt 100 EBC (4.8%)
^ The Malt Miller (UK) MAL-02-006

Hops (45.8 g)

60 min - 6.3 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003
10 min - 1.7 g - Mosaic - 11.6% (3 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
10 min - 1.2 g - Citra - 13.8% (3 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

2 days - 18.3 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
2 days - 18.3 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.36 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

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

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

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

Mash Water : 3.85 L
Sparge Water : 5.26 L
Boil Time : 60 min
Total Water : 9.11 L



13 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
21 °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: 5.4

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

Target: ABV = 4.95 %, IBU = 30.31, EBC = 13.5, OG = 1.050, FG = 1.013.