

07 Make America Amber Again - 5%

American Amber Ale

Author: Plonk Beer

Type: All Grain

IBU : 31 (Tinseth)
Color : 27 EBC
Carbonation : 2.3 CO₂-vol

Pre-Boil Gravity : 1.035
Post-Boil Gravity: 1.047
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.22 kg)

750 g - Maris Otter Pale Ale Malt 5.9 EBC (61...
250 g - Munich Malt I 15 EBC (20.6%)
100 g - CaraAmber 65 EBC (8.2%)
50 g - Caramalt 29.5 EBC (4.1%)
35 g - Pale Chocolate Malt 525 EBC (2.9%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (18 g)

60 min - 2 g - Magnum - 11% (10 IBU)
10 min - 6 g - Amarillo - 7.7% (8 IBU)
10 min - 5 g - Cascade - 5.58% (5 IBU)
10 min - 5 g - Centennial - 9% (8 IBU)

Miscellaneous

Mash - 0.18 g - Baking Soda (NaHCO₃)
Mash - 5.98 ml - Calcium Chloride (CaCl₂) 33...
Mash - 0.18 g - Canning Salt (NaCl)
Mash - 0.05 g - Epsom Salt (MgSO₄)
Mash - 0.04 g - Magnesium Chloride (MgCl₂)
60 min - Boil - 0.15 g - Lipohop K
15 min - Boil - 1 items - Wort Chiller
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Servomyces

Yeast

0.5 pkg - Lallemend (LalBrew) New England

01 Brouwput 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 7.99 L
Post-Boil V.: 5.99 L

Mash Water : 3.56 L
Sparge Water: 5.72 L
Boil Time : 60 min
Total Water : 9.28 L

Brewhouse Efficiency: 71.4%
Mash Efficiency : 73.3%

Mash Profile

02 Light/Medium Body Profile (60 min)
71.7 °C - Strike Temp
65.6 °C - 60 min - Mash In

Fermentation Profile

Ale
20 °C - 8 days - Primary
20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Am...
Ca 118 Mg 10 Na 80 Cl 149 SO 46

SO/Cl ratio: 0.3
Mash pH : 5.46

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Original recipe by Ray Found (<http://brulosophy.com/recipes/make-america-amber-again/>)
Scaled down from 5 Gal to 5 L Batch Volume.
Changed the hop bill into the range for this style (IBU was 76.7).

Changed the grain bill into the range for this style (ABV was 5.8 %, SRM was 14.4, EBC was 28.4).

Target Final Gravity was 1.012, Original Gravity was 1.056.

Water agents corrected for local water profile.
Malt is ordered with standard crush @ The Malt



27 EBC