

## 33 Make America Amber Again - 5.3%

### American Amber Ale

Author: Ray Found

Type: All Grain

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

Pre-Boil Gravity : 1.036  
 Post-Boil Gravity : 1.048  
 Original Gravity : 1.050  
 Final Gravity : 1.010

### 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 (16 g)

60 min - 1.9 g - Magnum - 10.7% (10 IBU)  
 10 min - 5.1 g - Amarillo (T90) - 8.4% (8 IBU)  
 10 min - 5 g - Centennial - 9% (8 IBU)  
 10 min - 4 g - Cascade (T90) - 6.5% (5 IBU)

### Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...  
 Mash - 0.55 g - Epsom Salt (MgSO4)  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 60 min - Boil - 0.15 g - Lipohop K  
 10 min - Boil - 1 g - Irish Moss  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Lallemand (LalBrew) New England

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.56 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.46 L  
 Total Water : 9.02 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



27 EBC

### 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 - 10 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9  
 Mash pH: 5.4

### 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/>)  
 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 (fixed), Original Gravity was 1.056.

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### Recipe Notes

Water agents corrected for local water profile.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).