

07 Make America Amber Again - 4.9%

American Amber Ale

Author: Bert Timmerman

Type: All Grain

IBU : 36 (Tinseth)
Color : 27 EBC
Carbonation : 2.3 CO₂-vol

Pre-Boil Gravity : 1.037
Post-Boil Gravity: 1.046
Original Gravity : 1.049
Final Gravity : 1.012

Fermentables (1.1 kg)

681 g - Pale Malt, Maris Otter 5.9 EBC (62%)
211 g - Munich I (Weyermann) 14 EBC (19.2%)
94 g - Caramel/Crystal Malt - 40L 79 EBC (8.6%)
47 g - Caramel/Crystal Malt - 15L 29.5 EBC (4...)
35 g - Pale Chocolate Malt 395 EBC (3.2%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (17 g)

60 min - 2 g - Magnum - 12% (13 IBU)
10 min - 5 g - Amarillo - 8% (8 IBU)
10 min - 5 g - Cascade - 4.5% (5 IBU)
10 min - 5 g - Centennial - 10% (10 IBU)

Miscellaneous

Mash - 0.76 g - Calcium Chloride (CaCl₂)
Mash - 0.03 g - Epsom Salt (MgSO₄)
Mash - 0.66 g - Gypsum (CaSO₄)
Sparge - 0.99 g - Calcium Chloride (CaCl₂)
Sparge - 0.05 g - Epsom Salt (MgSO₄)
Sparge - 0.87 g - Gypsum (CaSO₄)

Yeast

0.25 pkg - Imperial Yeast House A01

01 Brouwput 5L (60min)

Batch Size : 5 L
Boil Size : 6.61 L
Post-Boil V.: 5.31 L

Mash Water : 3.3 L
Sparge Water: 4.34 L
Boil Time : 60 min
Total Water : 7.64 L

Brewhouse Efficiency: 70%
Mash Efficiency : 71.4%

Mash Profile

02 Light/Medium Body Profile (150F)
65.6 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Am...
Ca 150 Mg 10 Na 67 Cl 111 SO 159

SO/Cl ratio: 1.4
Mash pH : 5.54

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 remains 1.012, Original Gravity was 1.056, now 1.049.
Water agents corrected for local water profile.



27 EBC