

07 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 - 3 items - pH paper strips 5.2 - 6.8
 Mash - 0.18 g - Baking Soda (NaHCO3)
 Mash - 2.89 ml - Calcium Chloride (CaCl2) 33...
 Mash - 0.17 g - Canning Salt (NaCl)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 Mash - 0.5 ml - Lactic Acid 80% 80%
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemend Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Lallemend (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) (Am...
 Ca 79 Mg 10 Na 80 Cl 150 SO 48

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/>)
 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.

07 Make America Amber Again

Recipe Notes

Water agents corrected for local water profile.

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