

Aedh's Amber Ale - 8.5%

American Strong Ale

Author: The Malt Miller / robfry2000

Type: All Grain

IBU : 35 (Tinseth)
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.081
 Final Gravity : 1.016

Fermentables (2.01 kg)

1.814 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-036
 91 g - Heritage 1823 Greenwich Crystal Malt 1...
 ^ The Malt Miller (UK) MAL-00-044
 91 g - Melanoidin Malt 70 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-00-025
 17 g - Chocolate Malt 950 EBC (0.8%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (28.4 g)

60 min - 5 g - Centennial - 9% (18 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 7.8 g - Cascade (T90) - 6.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 5 min - 7.8 g - Centennial - 9% (6 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 7.8 g - Mosaic (T90) - 11.8% (7 IBU)
 ^ The Malt Miller (UK) HOP-05-012

Miscellaneous

Mash - 0.46 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.86 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.45 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.92 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Sparge - 0.54 ml - Calcium Chloride (CaCl2) 3...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Sparge - 0.28 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Sparge - 0.57 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Sparge - 0.22 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

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

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

Mash Water : 6.04 L
 Sparge Water : 3.77 L
 Boil Time : 60 min
 Total Water : 9.81 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



34 EBC

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 72 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Distilled Water (Style - American Amber Ale)
 Ca 17 Mg 15 Na 50 Cl 75 SO 59

SO/Cl ratio: 0.8
 Mash pH: 5.41
 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:

Aedh's Amber Ale

Recipe Notes

Target: ABV = 8 %, IBU = 36.9, OG = 1.072, FG = 1.014.
<https://www.themaltmiller.co.uk/product/aedhs-amber-ale/>