

## Make America Amber Again - 5.3%

### American Amber Ale

Author: Ray Found

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.61  
 Colour : 27 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Total Gravity : 1.050  
 Final Gravity : 1.010

### Fermentables (1.19 kg)

750 g - Maris Otter Pale Ale Malt 5.9 EBC (63...  
 ^ The Malt Miller (UK) MAL-00-036  
 250 g - Munich Malt I 15 EBC (21.1%)  
 ^ The Malt Miller (UK) MAL-00-017  
 100 g - CaraAmber 65 EBC (8.4%)  
 ^ The Malt Miller (UK) MAL-01-020  
 50 g - Caramalt 29.5 EBC (4.2%)  
 ^ The Malt Miller (UK) MAL-01-014  
 35 g - Pale Chocolate Malt 525 EBC (3%)  
 ^ The Malt Miller (UK) MAL-02-011  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (16 g)

60 min - 1.9 g - Magnum - 10.7% (10 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 5.1 g - Amarillo (T90) - 8.4% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 10 min - 5 g - Centennial - 9% (8 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 4 g - Cascade (T90) - 6.5% (5 IBU)  
 ^ The Malt Miller (UK) HOP-05-005

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.34 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK)  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller

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

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

Mash Water : 3.56 L  
 Sparge Water : 5.46 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



27 EBC

Brewhouse Efficiency: 71.8%  
 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 - 10 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 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:

# Make America Amber Again

## 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.  
Water agents corrected for local water profile.  
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).