

Orangey Dark Ale - 4.3%

American Amber Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.93
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.041
 Final Gravity : 1.008

Fermentables (1.05 kg)

787 g - Best (Pale) Ale Malt 5.7 EBC (75.1%)
 ^ The Malt Miller (GB) MAL-00-042
 168 g - Munich Malt 24 EBC (16%)
 ^ The Malt Miller (UK) MAL-00-027
 56 g - Aromatic Malt 60 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-04-001
 28 g - Medium Crystal 240 265 EBC (2.7%)
 8 g - Black Malt 1340 EBC (0.8%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (23.6 g)

45 min - 10.3 g - Willamette (T90) - 5.3% (26...)
 ^ The Malt Miller (UK) HOP-05-015
 10 min - 5.1 g - Willamette (T90) - 5.3% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-015
 10 min - 2.6 g - First Gold (T90) - 7.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.6 g - First Gold (T90) - 7.5% (2 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Giga Yeast Vermont IPA GY054

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

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

Mash Water : 3.14 L
 Sparge Water : 5.75 L
 Boil Time : 60 min
 Total Water : 8.89 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 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: 5.39
 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:

Recipe Notes

Target: ABV = 4.2 %, IBU = 32, OG = 1.043, FG = 1.011.