

## Brülosophy's Make America Amber Again - 5.3%

### American Amber Ale

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Type: All Grain

IBU : 77 (Tinseth)  
BU/GU : 1.37  
Colour : 36 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.056  
Final Gravity : 1.016

### Fermentables (1.41 kg)

896 g - Pale Malt, Maris Otter 5.9 EBC (63.6%)  
^ 7.25 lbs  
278 g - Munich I 15 EBC (19.7%)  
124 g - Caramel Malt 40L 105 EBC (8.8%)  
62 g - Crystal 15L 29.5 EBC (4.4%)  
48 g - Chocolate Malt Pale 590 EBC (3.4%)

### Hops (34.4 g)

60 min - 2.1 g - Magnum - 12.9% (13 IBU)  
15 min - 16.1 g - Cascade - 7.2% (27 IBU)  
15 min - 10.8 g - Amarillo - 10.2% (26 IBU)  
15 min - 5.4 g - Centennial - 9% (11 IBU)

### Miscellaneous

15 min - Boil - 0.269 items - Whirlfloc  
5 min - Boil - 0.269 items - Yeast Nutrients

### Yeast

0.3 pkg - Imperial Yeast House A01  
^ or use San Diego Super Yeast (WLP090)

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

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

Mash Water : 4.22 L  
Sparge Water : 5.01 L  
Boil Time : 60 min  
Total Water : 9.23 L



36 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
71 °C - Strike Temp  
65 °C - 60 min - Mash Temp  
77 °C - 15 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: