

## Happy Amber v1 - 5.3%

### American Amber Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.77  
 Colour : 25 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.010

### Fermentables (1.29 kg)

874 g - Pale Malt 2-Row 3.9 EBC (67.8%)  
 147 g - Melanoidin Light 50 EBC (11.4%)  
 ^ The Malt Miller (UK) MAL-00-023  
 134 g - Dark Munich Malt 50 EBC (10.4%)  
 ^ The Malt Miller (UK) MAL-02-001  
 67 g - Crystal Malt 150 EBC (5.2%)  
 ^ The Malt Miller (UK) MAL-01-008  
 67 g - Victory Malt 49.5 EBC (5.2%)

### Hops (25.2 g)

60 min - 2.9 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 40 min - 3.7 g - Centennial (T90) - 9.1% (15...  
 ^ The Malt Miller (UK) HOP-05-006  
 20 min - 3.7 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 3.7 g - Centennial (T90) - 9.1% (1 IBU)  
 10 min - 3.7 g - Cluster Fugget (T90) - 8.1%...

### Dry Hops

5 days - 7.5 g - Centennial (T90) - 9.1%

### Yeast

0.5 pkg - White Labs Bedford British Ale WLP006

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

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

Mash Water : 3.87 L  
 Sparge Water : 5.25 L  
 Boil Time : 60 min  
 Total Water : 9.12 L



25 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

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

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### 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 = 6.1 %, IBU = 36, EBC = 48, OG = 1.054, FG = 1.008.