

## Brülosophy's Make America Amber Again - 5.6%

### American Amber Ale

Author: André Justino

Type: All Grain

IBU : 77 (Tinseth)  
 BU/GU : 1.32  
 Colour : 36 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Total Gravity : 1.058  
 Final Gravity : 1.015

### 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%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### 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

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.65 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.22 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.39 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 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

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://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

From the Brülosophy website: "There once was a time when every bar, pub, and taproom had at least one decent Amber Ale on tap. Nowadays, sadly, this doesn't seem to be the case, which is why contributor Ray Found worked tirelessly to come up with a recipe to satiate all of our desires and, of course, make America amber again!"