

CRISP AMBER ALE


Amber colour with malty, dry caramel finish | ABV 4.1% | IBU 25 | OG 1040 SG


The Amber Malt in this recipe will colour the beer and shine through with a malty, dry caramel finish. Expect moderate hop bitterness with classic USA bittering hops and a finish of floral and piney Aurora and delicate spice from the Perle hops.

BASICS



| | |
|---------------------------------|-----------|
| BATCH SIZE (LITRES): | 1630 |
| BATCH SIZE (UK BARRELS): | 10 |
| ORIGINAL GRAVITY: | 1040 SG |
| FINAL GRAVITY: | 1008.5 SG |
| IBUs: | 25 |
| COLOUR (EBC/SRM): | 16 / 8 |
| BREWHOUSE EFFICIENCY: | 85% |

INGREDIENTS

|  MALTS | (kg) | % |
|--|------------|-----|
| BEST ALE | 234 | 91 |
| CRYSTAL 150 | 9 | 3 |
| AMBER | 9 | 3 |
| CARA | 8 | 2.5 |
| ROAST BARLEY | 1 | 0.5 |
| TOTAL | 261 | |

|  HOPS | (g) | Contribution% | Alpha Acid% | Add |
|---|-----|---------------|-------------|---------------|
| CHINOOK | 235 | 15 | 13 | Start of boil |
| CENTENNIAL | 340 | 15 | 9 | Start of boil |
| AURORA | 582 | 20 | 7 | Middle |
| AURORA | 728 | 25 | 7 | End |
| PERLE | 728 | 25 | 7 | End |

METHODS / TIMINGS

| | |
|---|--------------|
|  TEMPERATURES | |
| MASH TEMP: | 67°C / 153°F |
| COLLECTION TEMP: | 18°C / 64°F |
| FERMENTATION TEMP: | 21°C / 70°F |
|  MASH LIQUOR VOL (LITRES): | 701 |
|  LIQUOR / MASH RATIO: | 2.7 : 1 |

| | |
|--|---------|
|  TIMINGS | |
| MASH: | 60 mins |
| BOIL: | 60 mins |

| | |
|--|--|
|  YEAST | |
| ENGLISH ALE | |

 **Carl's Top Tip**

"The higher mash temperature on this brew will enhance the mouthfeel of the final beer."