

# 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



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

## INGREDIENTS

 <b>MALTS</b>	(kg)	%
<b>BEST ALE</b>	234	91
<b>CRYSTAL 150</b>	9	3
<b>AMBER</b>	9	3
<b>CARA</b>	8	2.5
<b>ROAST BARLEY</b>	1	0.5
<b>TOTAL</b>	<b>261</b>	

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

## METHODS / TIMINGS

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

 <b>TIMINGS</b>	
<b>MASH:</b>	60 mins
<b>BOIL:</b>	60 mins

 <b>YEAST</b>	
<b>ENGLISH ALE</b>	

 **Mike's Top Tip**

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