

HOMEBREW - 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 FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1008.5 SG
IBUs:	25
COLOUR (EBC/SRM):	16 / 8
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	3.8	3
CRYSTAL 150	0.14	3
AMBER	0.139	2.5
CARA MALT	0.126	0.5
ROASTED BARLEY	0.023	
TOTAL	4.234	

 HOPS	(g)	Alpha Acid %	Contribution %	Add
CHINOOK	3.6	13	15	Start of Boil
CENTENNIAL	5.2	9	15	Start of Boil
AURORA	8.9	7	20	30 mins
AURORA	11.2	7	25	End
PERLE	11.2	7	25	End

METHODS / TIMINGS

	TEMPERATURES
MASH TEMP:	67°C / 153°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	78.8 %
	MASH LIQUOR VOL (LITRES): 11.4
	LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins **STAND:** 30 mins



Mike's Top Tip

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

YEAST

ENGLISH ALE