



AMBERS and REDS



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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# AMERICAN AMBER ALE

## ALL GRAIN RECIPE KIT - 23L Batch



4.9% ABV - 37 IBU (BR 0.8#)

Classic American "C" hops bring pine and grapefruit together with biscuit and toffee notes, striking the perfect balance between West Coast hop punch and rich malt character.



### INGREDIENTS

- American Ale Malt - 4kg
- Medium Crystal - 350g
- Dextrin Malt - 300g
- Toffee Malt - 250g
- Biscuit Malt - 200g
- Eclipse Wheat - 50g
- Acidulated Malt - 150g

### HOPS

- Centennial - 50g
- Chinook - 100g
- Cascade - 50g


### YEAST\*\*

- SafAle US-05 11.5g

### EXTRAS

- Whirlfloc Tablet, Nutrient

**HOPS**   
**MALT** 

**WATER PROFILE**   
**AMBER BALANCED**  
Ca<sup>2</sup> 50, Cl 60, SO<sub>4</sub><sup>2-</sup> 75  
Target Mash pH: 5.3

**WATER ADDITIONS** (RO Water)  
Calcium Sulphate: 2.6g  
Magnesium Sulphate: 2.6g  
Calcium Chloride: 3.7g

**WATER ADDITIONS** (Brisbane Tap)  
Calcium Sulphate: 2.6g  
Potassium Metabisulphite: 1/4 teaspoon

\*\* Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.

## BREW DAY NUMBERS



<b>^BATCH SIZE</b>	23L	
<b>TOTAL WATER</b>	33L	
<b>MASH WATER</b>	17.5L	
<b>SPARGE WATER</b>	15.5L	
<b>MASH TEMP</b>	66°C	<b>RECORDED</b>
<b>MASH TIME</b>	60m	<b>NUMBERS</b>
<b>^BOIL VOLUME</b>	29L	_____
<b>BOIL TIME</b>	60m	_____
<b>^PRE-BOIL GRAVITY</b>	1.042	_____
<b>ORIGINAL GRAVITY</b>	1.047	_____
<b>MASH EFFICIENCY</b>	75%	_____

## BOIL ADDITIONS (60min boil)



<b>60 min</b>	15g CHINOOK
<b>10 min</b>	20g CENTENNIAL
<b>5 min</b>	Whirlfloc Tablet, 1 tsp Yeast Nutrient
<b>0 min</b>	Turn off heat, cool to 90°C
<b>90°C HOPSTAND</b>	25g of CASCADE and 20g CHINOOK for 10 min
<b>CHILL to 20°C</b>	TRANSFER TO FERMENTER
<b>FERMENT</b>	20°C
<b>DRY HOP (Day 4)</b>	20g each of CASCADE, CENTENNIAL, and CHINOOK

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

# Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



**BREWER'S NOTES** eg. check SG, Final Gravity, ABV...