

# 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):	25
ORIGINAL GRAVITY:	40 SG
FINAL GRAVITY:	8.5 SG
IBUs:	25
COLOUR (EBC/SRM):	16 / 8
BREWHOUSE EFFICIENCY:	80%

## INGREDIENTS

MALTS	(kg)	%
BEST ALE	3.810	91
CRYSTAL 150	0.140	3
AMBER	0.140	3
CARA	0.130	2.5
ROAST BARLEY	0.020	0.5
<b>TOTAL</b>	<b>4.230</b>	<b>100</b>

HOPS	(g)	IBU Calculated	Alpha Acid%	Add
CHINOOK	8	10	13	Start of boil
CENTENNIAL	8	7	9	Start of boil
AURORA	9	5	7	Middle
AURORA	10	1	7	End
PERLE	10	1	7	End

## METHODS / TIMINGS

TEMPERATURES
MASH TEMP: 67°C / 153°F
FERMENTATION TEMP 21°C / 70°F
TARGET ATTENUATION: 79%
MASH LIQUOR VOL (LITRES): 15
LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS
MASH: 60 mins BOIL: 60 mins

## YEAST

LALLEMAND BRY97 - 11G

### Crisp Malt's Top Tips



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