



May all your fermentations be Great Fermentations!

Physical Amber Ale — Our clone of BrewDog's The Physics Amber!

An amber ale with a pronounced grapefruit citrus hop character! Physical Amber Ale is our clone of BrewDog's The Physics amber. This is a beer with a beautiful color and wonderful toasted sweetness that is balanced by a healthy dose of Amarillo hops. Some might call this an ESB, we call it delicious!

BEER SPECS

Original Gravity:

1.044 — 1.046 @ 65% efficiency

1.048 — 1.050 @ 70% efficiency

1.051 — 1.053 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 43-47

ABV%: 4.2% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create an amber that has a great balance between body and fermentability. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

9 lbs.	2-Row Brewer's Malt
0.7 lb.	Crystal 10L Malt
0.5 lbs.	Crystal 120L Malt
0.3 lb.	Simpson's Dark Crystal Malt

FERMENTABLES

1.0 oz.	Amarillo hops, added at the beginning of the 60 minute boil
0.5 oz.	Amarillo hops, added 30 min from the end of the boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil
2.0 oz.	Amarillo hops, added 5 min from the end of the boil
0.5 oz.	East Kent Golding hops, added 5 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Imperial Organic Yeast A07 Flagship, or Safale S-05 Dry Yeast.

Brewer's Notes: This recipe is based on the recipe for The Physics amber ale that was released by BrewDog using our calculations for gravity and hop character.

