

# Drop Top clone



Category: 10 - American Ale  
Subcategory: B - American Amber Ale

Author:

Kettle Volume: 6.48 gal @ 212 °F (1.043)      Efficiency: 75%  
Boil Duration: 1.0 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.048)

## Ingredients:

0.3 oz (54.5%) Magnum (13.0%) - added during boil, boiled 60.0 m  
0.25 oz (45.5%) Simcoe (13.0%) - added during boil, boiled 60.0 m  
7 lb (66.7%) Premium 2-Row Malt; Great Western - added during mash  
2 lb (19.0%) Honey Malt - added during mash  
.75 lb (7.1%) Crystal Malt 10°L - added during mash  
.5 lb (4.8%) Special Roast Malt; Briess - added during mash  
.25 lb (2.4%) Lactose - added during mash  
35.0 L White Labs WLP001 California Ale

## Style:

| Recipe                  | Guideline     |  |
|-------------------------|---------------|--|
| Original Gravity: 1.048 | 1.045 - 1.060 |  |
| Terminal Gravity: 1.012 | 1.010 - 1.015 |  |
| Color: 13.38 SRM        | 10.0 - 17.0   |  |
| Alcohol: 4.74%          | 4.5% - 6.2%   |  |
| Bitterness: 24.3        | 25.0 - 40.0   |  |

## Analysis:

Efficiency: 75%  
Kettle Gravity: 1.043  
Original Gravity: 1.048

| Apparent                | Real      | Weight           | Calories           |
|-------------------------|-----------|------------------|--------------------|
| Attenuation: 75.0%      | 60.3%     | Alcohol: 13.35 g | 92.14 kcal         |
| Terminal Extract: 1.012 | 1.019     | Carbs: 16.71 g   | 63.5 kcal          |
|                         |           | Protein: 1.17 g  | 4.68 kcal          |
| % Alcohol: 4.74% ABV    | 3.72% ABW |                  | Total: 160.33 kcal |