

Amber Ale

Malty flavor with complimentary hop profile.

KIT CONTENTS

Specialty Grains

- 8oz Wheat Malt
- 8oz Munich Malt

Malt Extracts

- 6lbs Amber Malt Extract

Hops

- 1oz **Bittering** Hops (Perle | Cluster | Northern Brewer)
- 1oz **Aroma** Hops (Hallertauer | Mt. Hood | Tettnanger)

Brew Kit Extras

- 1 Muslin Bag
- 1 tsp. Irish Moss (Clarifier)
- 5oz Priming Sugar (Save for bottling day)

Recommended Yeast

- **Dry Yeast** S04 | **Liquid Yeast** WLP036

CONFIRM KIT CONTENTS BEFORE CONTENTS BEFORE CONTINUING

BREW DAY PROCESS

1. Secure specialty grains in muslin bag. Ensure grains are loose to allow for complete saturation.
2. Bring 3 gallons of water to 150° turn off heat and steep grain bag for 20mins.
3. Remove steeping grains, allow 1-2 mins for grain to drip dry. Turn heat back on and raise to 190°.
4. Turn off heat and slowly all dissolve malt extract into the hot water. Once all sugars are have been dissolved, return to heat and establish a boil.
 - a) Do not put cover back on the pan.
 - b) Watch the pot closely to avoid boil overs.
5. The unfermented beer is now wort.
This recipe is based on a **60 minute** boil. When your boil starts add hops at times indicated.

HOP ADDITION SCHEDULE

- Add **Bittering** hops and boil for 60 minutes.
- Add **Aroma** hops 20 mins before end of boil.
- Add **Irish moss** 15 mins before end of boil.
- Turn off heat after the 60 minute boil. Begin Cooling.

Estimated Original Gravity	1.050
Estimated Final Gravity	1.012
ABV	5%
Fermentation Time	2 Weeks
Bottle Conditioning Time	2 Weeks
Batch Size	5 Gallons
Difficulty	★ ★ ☆ ☆ ☆

BREW DAY EQUIPMENT

- | | |
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| <ul style="list-style-type: none">• 4 Gallon Brew Pot• 6 Gallon Bucket/Carboy• Airlock and Stopper• Timer | <ul style="list-style-type: none">• Long Spoon• Thermometer• Cleaner/Sanitizer• Hydrometer• Funnel |
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COOLING AND FERMENTATION

NOTE: From this point temperature and sanitation are very important. When in doubt, sanitize.

Protip: If you are using bottled water keep a few bottles in the fridge use this cold water to aid in chilling later.

1. Force cool the wort to 90° using either an ice bath or wort chiller.
2. Add 2 gallons of cold water to the sanitized fermenter, pour in chilled wort and top off with water until you reach the 5 gallon mark.

NOTE: You can now check the gravity using a sanitized hydrometer.

3. When wort temperature falls to 68°-70°, add yeast.
4. Once Yeast has been added, Place lid or stopper on the fermenter. Partially fill airlock with water.
5. Place fermenter in a cool and dark location. Fermentation activity should start in 24-48 hours.
6. After 2 weeks, fermentation activity will have ceased, check final gravity with the hydrometer. Wort should be with a few points of estimated gravity.

NOTE: Higher ABV beers can take longer to ferment. Beer can be bottled 2-3 weeks after the start of fermentation, confirm your final gravity with the hydrometer to ensure a complete fermentation.

GRAVITY READINGS

ABV = (OG - FG) * 131.25

OG: _____ Date: _____

FG: _____ Date: _____