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Amber Ale

American Amber Ale

Brews 5 Gallons

Kit Inventory:

Extract:

- 7 pounds Amber LME or 6 pounds DME

*Note: LME (Liquid Malt Extract)
DME (Dry Malt Extract)*

Steeping (Specialty) Grains:

- 1 pound Crystal 60 Malt
 8 ounces DextraPlls Malt

Hops:

- 0.25 ounce Magnum — 60 minute boil
 1 ounce Chinook — 20 minute boil
 1 ounce Willamette — 1 minute boil

Clarifier / Water Adjustment:

- 1 Whirlfloc Tablet - Add last 15 minutes of boil

Priming Sugar (At Bottling Time):

- 5 ounces Dextrose (corn sugar) – Bring to boil with 1 cup of water and add to the bottling bucket.

Recommended Yeast (Select One):

- Wyeast 1056 American Ale, Imperial A07 Flagship, Safale US-05, Lallemant BRY-97, or Mangrove Jack's M44 US West Coast

Brewing Notes:

Note: This recipe is calculated at a 3 gallon boil size. If you are seeking more hop utilization (bitterness), start with a full 5 gallons of water (use a larger kettle) or add only 2 pounds of extract for the boil. Add the rest of the extract at the end of the boil.

	Approximate (LME / DME)	Actual	
Original Gravity (OG):	1.053 / 1.054	_____	
Final Gravity (FG):	1.013 / 1.013	_____	
Alcohol Percentage (ABV):	5.2% / 5.2%	_____	ABV% = (OG-FG) x 131
Color (SRM):	14 / 13	_____	
Bitterness (IBUs):	32 / 32	_____	
Fermentation Temperature:	68°F	_____	
Comments:			

Basic Brewing Instructions

Extract with Grains

Inspect the kit.

- Place the yeast into a refrigerator upon receiving.
- Grains are packaged together, already crushed and in a muslin bag.
- Boiling hops are packaged together in a nitrogen flushed Mylar bag. They are separated by addition times and already in muslin bags. An identifying label will be on the knot of each muslin bag. Remove this label prior to adding to the kettle.
- If your kit includes liquid extracts and/or honey, they may be mixed in the same packing container.

Prepare yeast (if using Wyeast Liquid yeast).

- At a minimum, the yeast should sit at room temperature for 3-5 hours prior to pitching. "Smack" the pack as instructed on the package and shake to mix just prior to sitting it at room temperature.
- For more information on Wyeast premium liquid yeast visit <https://wyeastlab.com/frequently-asked-questions>.

Brew Day!!

Check out the American Homebrewers Association's tutorials for a video example.

<https://www.homebrewersassociation.org/category/tutorials/>

Steep the grains.

- Add 3 gallons of dechlorinated water to your brew kettle. The kettle should be at least 5 gallons (20 quarts).
- Add the steeping grain bag to the water. If your recipe includes any water adjustments such as Burton water salts or gypsum, add them at this time.
- Increase temperature of the water to 170°F over 20-30 minutes. Remove the steeping grains when 170°F is achieved. Be careful to not exceed 170°F since it can create off-flavors in your beer. Do not squeeze the grain bag when removing.

Add the malt extract.

- Remove the kettle from the burner to prevent scorching and stir in the malt extract. Make sure that the malt extract is fully dissolved.
- Place the kettle back onto the burner and bring the wort to a rolling boil.

Start the 60-minute boil schedule.

- Follow the hop schedule listed on the recipe sheet.
- Add any adjuncts and/or clarifiers as listed on the recipe sheet. Generally, clarifiers such as Irish moss or whirlfloc tablets will be added the last 10-15 minutes of the boil.
- At the end of the 60-minute boil schedule, turn off the burner.

Cool the wort.

- Cool the wort to at least 100°F. This can be done by placing the kettle into an ice bath or with a wort chiller.
- Put 2.5 gallons of dechlorinated water into your sanitized fermenter.
- Add the cooled wort to the fermenter leaving behind any hops. Also, try to leave any of the trub (sediment) behind in the kettle as well. This helps with a cleaner ferment.
- Top off the fermenter with cool, dechlorinated water until a total of 5 gallons is achieved.
- Aerate the wort by rocking the fermenter back and forth for 2 minutes.

Add the yeast

- Sanitize the yeast packet and scissors to open the yeast.
- Add the yeast to the fermenter when the temperature is at least below 78°F. The ideal fermentation range is 65°F - 72°F.
- Put the sanitized lid or drilled stopper and water filled airlock on your fermenter. The airlock should be filled to the marked fill line.
- Place the fermenter away in a dark place, maintaining proper temperature.
- Fermentation will take approximately 2-4 weeks. Beers with a higher original gravity (OG) will take the longer amount of time. Use your hydrometer to verify that fermentation is complete.
- If dry hopping your beer, add the dry hops 4-7 days prior to bottling.

Bottling

- Clean and sanitize your bottles. If using 12 ounce bottles, you will need around 50 bottles. If using 22 ounce bottles, you will need around 28 bottles.
- Mix the priming sugar with 1 cup of water and bring this mixture to a boil. Add this to a sanitized bottling bucket.
- Rack (siphon) your beer into the bottling bucket. Carefully stir the beer and sugar mixture together without splashing. Remember to sanitize your siphon and spoon prior to using.
- Fill the bottles and cap with sanitized bottle caps. Enjoy in 2-3 weeks!