



# Better Than Sex Amber Ale (All Grain)

How do I love thee, amber beauty? Let me count the ways. You would never resort to the old head games, "Not tonight dear, I have a headache." Instead, you're always ready after a hard day, waiting patiently in the refrigerator and eager to please. And as for the frequency, you do the math. Five gallons of this seductive amber ale equals fifty-three (that's 53!) 12 oz bottles. That's right, the numbers don't lie—and neither will your taste buds, for one simple kiss of this bubbly beauty reveals velvety malt, sweet caramel and toasty biscuits so utterly balanced by titillating hops that your senses will rise to orgasmic limits. Feeling lonely this evening? Well, don't be, because tonight you've got fifty-three ways to find a lover!

## Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale  
 Original Specific Gravity: 1.052 - 1.056  
 Final Specific Gravity: 1.010 - 1.014  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it only helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.5%  
 Color: 11 SRM (Golden-amber, like honey!)  
 International Bittering Units: 22  
 Time to Awesome Drinkability: 6 Weeks!

## Brew Statistics:

Brew Day Date ( / / )  
 Original Specific Gravity: \_\_\_\_\_  
 My Efficiency: \_\_\_\_\_  
 Final Specific Gravity: \_\_\_\_\_  
 Secondary Rack Date ( / / )  
 Bottling / Kegging Date ( / / )  
 Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

4.8 lbs American 2-Row Malt  
 2.8 lbs Light Munich Malt  
 0.9 lbs Light Wheat Malt  
 10 oz Biscuit Malt  
 5 oz 10L Crystal Malt  
 5 oz 20L Crystal Malt  
 2 oz De-husked Carafo I Malt

### Hops & Hop Addition Schedule:

½ oz Crystal Hops (Bittering, 60 Minutes)  
 ½ oz Kent Golding Hops (Bittering, 30 Minutes)  
 ½ oz Willamette Hops (Bittering, 30 Minutes)  
 ¼ oz Crystal Hops (Flavor, 10 Minutes)  
 ¼ oz Kent Golding Hops (Flavor, 10 Minutes)  
 ¼ oz Willamette Hops (Flavor, 10 Minutes)  
 ¼ oz Crystal Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)  
 ¼ oz Kent Golding Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)  
 ¼ oz Willamette Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or  
 Wyeast 1272 American Ale II Yeast

Or

Dry Yeast: Safale US-05 Yeast OR Nottingham Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

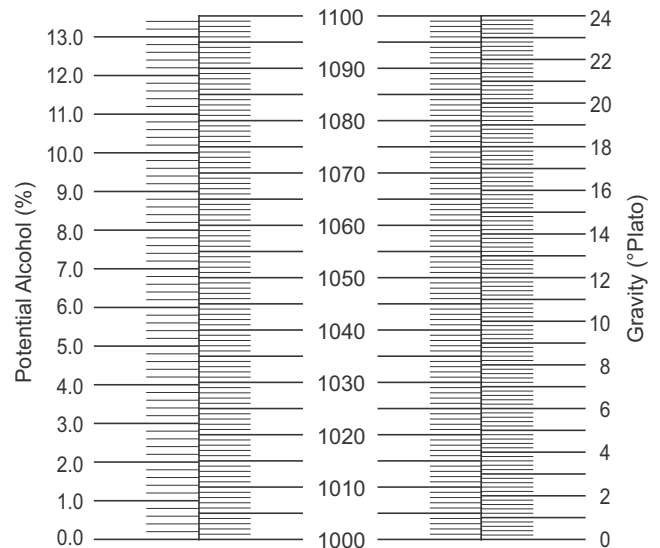
### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

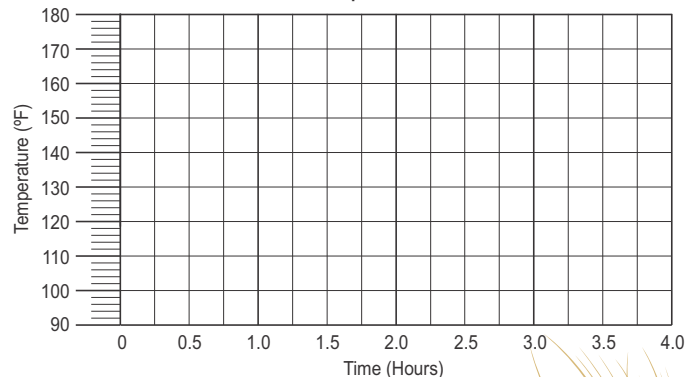
## Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## OG



## Mash Temperature and Time



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