



Sons of Liberty Amber Ale (All Grain)

Step back a couple of centuries to Revolutionary Boston and find yourself in the Green Dragon Tavern with the Sons of Liberty, where you debate taxation without representation and hoist a tankard of this revolutionary amber brew. But what is this sensation you taste? Is this a revolution in your pint? Can an American beer be fully flavored with generous maltiness and hop spiciness yet maintain that precarious harmony between balance and complexity? Well, blow that creamy head off your tankard onto your compatriot's powdered wig, and haul yourself a hearty swig, because this delicious amber ale is sure to satisfy your enduring thirst as well as nourish the rumblings of revolution.

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.046 - 1.050
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.7%
Color: 10 SRM (That's amber, like those amber waves of grain.)
International Bittering Units: 36
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:

8.0 lbs American 2-Row Malt
14 oz 60L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Spalt Hops (Bittering, 60 Minutes)
¼ oz Tettnanger Hops (Bittering, 60 Minutes)
¼ oz Hallertaur Hops (Bittering, 60 Minutes)
¼ oz Tettnanger Hops (Bittering & Flavor, 30 Minutes)
¼ oz Tettnanger Hops (Bittering & Flavor, 15 Minutes)
¼ oz Hallertaur Hops (Flavor, 10 Minutes)
¼ oz Tettnanger Hops (Bittering & Flavor, 5 Minutes)
¼ oz Hallertaur Hops (Aroma, 1 Minute)
¼ oz Hallertaur Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale S-05 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:

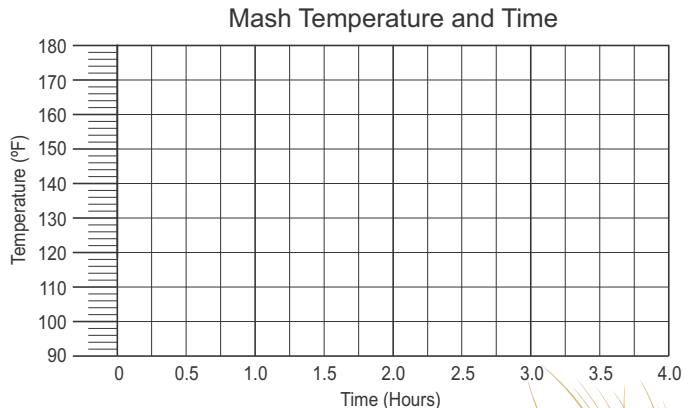
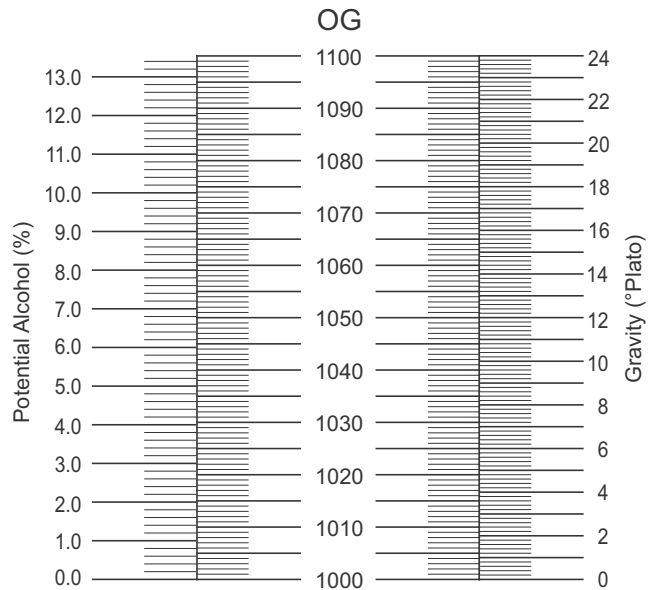
5 oz Priming Sugar

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



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