



Sons of Liberty Amber Lager (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 2206 Bavarian Lager Yeast or
 Wyeast 2308 Munich Lager Yeast
 Or

Dry Yeast: Mangrove Jack's M54 California Dried Lager Yeast or
 Saflager S-23 Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

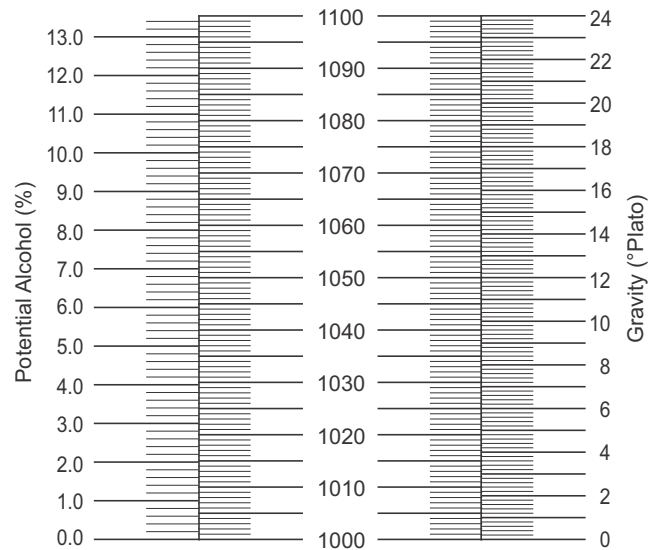
Liquid Yeast Activation Before Brewing:

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.

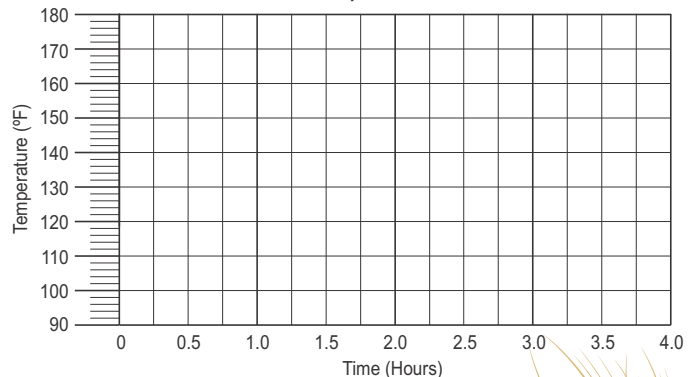
Mash Schedule:

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

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Mash Temperature and Time



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