

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: 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!

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)

1/4 oz Tettnanger Hops (Bittering, 60 Minutes)

1/4 oz Hallertaur Hops (Bittering, 60 Minutes)

1/4 oz Tettnanger Hops (Bittering & Flavor, 30 Minutes)

1/4 oz Tettnanger Hops (Bittering & Flavor, 15 Minutes)

1/4 oz Hallertaur Hops (Flavor, 10 Minutes)

1/4 oz Tettnanger Hops (Bittering & Flavor, 5 Minutes)

1/4 oz Hallertaur Hops (Aroma, 1 Minute)

1/4 oz Hallertaur Hops (Flavor & Aroma, Dry Hop)

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or Wyeast 2308 Munich Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

Dry Yeast: Saflager S-23 Lager Yeast

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. Please see

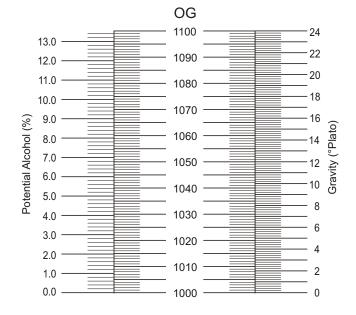
www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

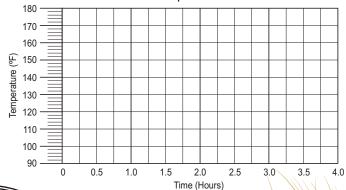
152°F for 60 Minutes Saccharification Rest: 168°F for 5 Minutes Mash-Out:



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



Mash Temperature and Time



HOMEBREW & WINEMAKING

Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

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