

# AMERICAN AMBER ALE (All Grain)

Official NORTHERN BREWER Instructional Document

One of the few styles that American brewers can legitimately call their own. This classic beer brings together brisk hop flavor and a coppery golden color to make a refreshing pint that is still flavorful enough to enjoy year-round. Our American Amber features a firm malty base supporting assertive American hops, a reddish-amber hue and a lingering off-white head of foam. Not quite a pale ale and not quite a brown, this well-balanced beer has a smooth and versatile flavor that you'll want to come back to again and again. Try pairing this ale with anything from pizza to seafood.

## O.G: 1.047 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 6.5 lbs Rahr 2-row Pale
- 2 lb German Munich Malt
- 1 lb Caramel 60

## BOIL ADDITIONS & TIMES

- 1.5 oz. Cascade (60 min)
- 1 oz. Cascade (1 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

### - LIQUID YEAST OPTION:

Wyeast 1056 American Ale. Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well balanced. Apparent attenuation: 73-77%. Flocculation: low-medium. Optimum temp: 60-72° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1.5 oz. Cascade (60 min)

1 oz. Cascade (1 min)

## YEAST

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