

RECIPE Extract & Grains
STYLE Ale
OG 1.057
FG 1.014
ABV 5.6%
IBU 34
COLOR (SRM) 16

EASY
SUITABLE FOR
ALL LEVELS



BETTER BREWING AMERICAN AMBER ALE



***Known for its
strong caramel
and biscuit flavor,***

*this beer also has hop
character that adds a
pleasant depth of flavor.*

*Full bodied, and with a
well-rounded mouthfeel,
this slightly sweeter
selection sips well.*



AMERICAN AMBER ALE

Ingredients

| QUANTITY | INGREDIENTS | NOTES |
|---------------------|--|---------------------------|
| MALT | | |
| 3 LBS | Briss CBW® Pale Ale Dry Malt Extract (DME) | 60 minutes, full boil |
| 3 LBS | Briss CBW® Pale Ale Dry Malt Extract (DME) | 0 minutes, flame out |
| GRAINS | | |
| 1 LB | Briss Victory® Malt | Steeping grain |
| 1 LB | Briss Caramel Malt 80L | Steeping grain |
| HOPS | | |
| 1 OZ | Chinook | 60 minutes, full boil |
| 1 OZ | Cascade | Last 0 minutes, flame out |
| YEAST | | |
| 1 PACK | Fermentis Safale US-05 | 66–70°F, 14 days |
| SUGAR | | |
| 5 OZ | Priming Sugar | Bottling day |
| STEEPING BAG | | |
| 1 BAG | Included for grains | |

Required to Brew this Recipe



6.5 gallon pail with lid **OR** carboy and stopper with airlock



3.5 gallon (14 quart) boil kettle



Siphon, tubing and bottling wand



Two cases of 12 oz. beer bottles **OR** a 5 gallon keg



Capper and bottle caps



CO2 tank, regulator, and serving tap, if kegging

Also helpful:

Floating or clip-on kettle thermometer, hydrometer, bottling bucket, wort chiller, sanitizer

Brewing Procedures

DAY 1: BREW DAY (3 hours)

- 1 Fill your kettle to 2.5 gallons of water. Turn on heat to medium.
- 2 Pour the milled (crushed) grain into supplied steeping bag and tie the open end shut. If you do not have a thermometer, steep for 30 minutes while water is warming up. Do not boil the grains. If you have a thermometer, heat water up to 152°F, turn heat off, and add milled grain to water. Steep for 30 minutes.
- 3 Remove bag, let drain, and clean bag for future reuse. You may choose to use it for your hops while boiling (just be careful it doesn't burn on the bottom!)
- 4 Add 3 lbs.. Briess CBW® Pale Ale DME. Stir until dissolved.
- 5 Bring your wort (unfermented beer) to a boil.
- 6 Stir in 1 oz. Chinook hops and boil for 60 minutes. Watch for boil overs. Remove from heat if foam grows to edge of kettle, and stir until foam is mostly gone. Put back on heat and continue boiling.
- 7 After 60 minutes of boiling, add 1 oz. of Cascade hops.
- 8 Turn off heat. Prep an ice bath in your sink (ice and cold water) or have your wort chiller ready.
- 9 Stir in 3 lbs. Briess CBW® Pale Ale DME until dissolved.
- 10 Cool the wort. Try to do this as quickly as possible.
- 11 Once your wort has reached 110°F or lower, transfer wort using a siphon, or by simply dumping in to a sanitized pail or through a funnel in to a carboy. You can attempt to leave any hop and protein sludge at the bottom of your kettle behind. Be sure to sanitize your fermentor's lid or stopper, and airlock.
- 12 Top off carboy or bucket to 5 gallons with cool to cold water.
- 13 If you have a thermometer, you can check the temperature of your wort. If the temperature is below 80°F, pitch (cut open and sprinkle on top) the pack of yeast. If not, wait until your wort is below 80°F. You may also check your original gravity with a hydrometer at this time.
- 14 Close fermentor (pail or carboy) so that it is air tight, and place in a temperature moderated area, between 66°F–70°F. It's best to keep it out of the sun, somewhere dark where it won't be disturbed, and where the temperature won't fluctuate much.

Minus some cleanup, your brew day is done!

AMERICAN AMBER ALE

DAY 14: BOTTLE OR KEG (2–3 hours)

- 5 Prior to bottling, be sure fermentation has completely stopped. Watch your air lock for 2–3 minutes. If it bubbles, leave an additional 1–2 days. You may check to see if your final gravity (FG) is the same as is listed on these instructions as well.
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Optional: if you have a secondary fermentor (second pail, bottling bucket, or carboy,) you may transfer your beer from the primary fermentor it is currently in to a secondary fermentor for 7–14 days. This may help the beer to finish fermenting and clarify. This fermentor should be kept air tight in the same temperature moderated area.

- 16 Sanitize your siphoning equipment and bottling wand, if you are bottling. Clean and sanitize bottles or keg as well.
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- 17 **a.** If bottling, in a small pot or pan, mix your 5 oz. priming sugar in to 2 cups of water. Turn heat on high, and stir sugar in until completely dissolved. If using a new bottling bucket, pour in to bottom. If using current fermentor, pour directly in to beer and stir gently.
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- b.** If using a bottling bucket, siphon beer over to the bottling bucket. If not, be sure to leave the trub (yeast, hops, protein) on bottom by keeping siphon tip 1 inch from bottom.
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- c.** Fill to top with bottling wand, removing wand leaves correct headroom. Cap bottles as you fill. Store beers at fermentation temperature 2–3 weeks.
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- d.** Check bottle carbonation by chilling and enjoy a bottle. If satisfactory, cool all beers down and enjoy.
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- 18 If kegging, siphon beer to keg, close the keg, and pressurize to desired volume. We recommend 2.2 volumes. Serve and enjoy. Cheers!
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