






AMERICAN AMBER



The American Amber strikes a fine balance between malt sweetness and hop bitterness. Notes of caramel and malty sweetness balance with moderate hop flavor and aroma to produce a very drinkable copper colored ale.

Ingredients

Briess Cara 60L 12 oz 
Caramunich III 8 oz
Special Roast 4 oz
Light Liquid Malt (LME) 7 lb
Falconer's Flight Hops 1 oz 
Whirlfloc Tablet 1 pc 

Yeast: A07 Flagship,
Wyeast 1056,
or Safale US-05

Brew Specs

Style: Amber Ale
OG: 1.052
FG: 1.014
IBU: 25
ABV: 5.0%
Yield: 5 Gallons
*specs assuming four gallon boil

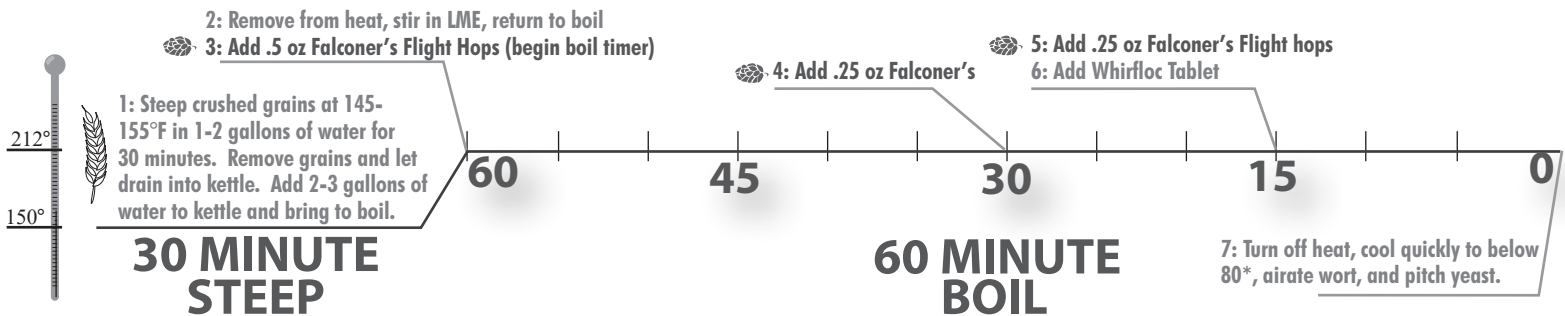
Fermentation

1 Stage Fermentation
 7-14 days at 60°-72°F
or
2 Stage Fermentation
 Primary: 4-7 days at 60°-72°F
 Secondary: 7-14 days at 60°-72°F
Bottle and condition at 60°-70°F for 7-21 days or until carbonated.

Recipe Tips

- Ferment in the mid to low 60's for a smoother flavor and more crisp finish.
- After the end of the boil, cool the wort (unfermented beer) to below 80* as quickly as possible. Transfer to fermenter, airate, and pitch yeast.
- Try dry hopping this beer with Cascade, or any other American style hop

Brew Schedule



Brewing Notes and Measurements

Brew Date _____	Days in Primary _____	Yeast pitching temp: _____
Measured Original Gravity _____	Days in Secondary _____	Day 1: _____ Day 3: _____ Day 5: _____
Measured Volume in Primary _____	Measured Final Gravity _____	Day 7: _____ Day 10: _____ Day 14: _____
	Date Bottled/Kegged _____	

Other Notes/Tasting Notes
