

# American Amber Ale

## (All Grain)

*Born in the microbreweries of America, this Americanized version of an English bitter was extremely popular in the early days of the craft beer Renaissance. The addition of a dark crystal malt rewards the brewer with a rich amber hue and a pleasant malty flavor. Crafted for drinkability, this style maintains moderate alcohol and hop bitterness.*

12 lb. Briess Brewer's Malt\*  
.75 lb. Briess Caramel Malt\* 80° L  
.5 lb. Briess Carapils 1.5°L\*  
.25 lb. Briess Victory Malt\* 25° L

Original Gravity 1.062  
Final Gravity 1.016  
Alcohol Cont 6.0%

1½ oz. Palisade Hop Pellets (Bittering) with 60 minutes left in the boil.  
½ oz. Palisade Hop Pellets (Flavoring) with 10 minutes left in the boil.  
1 oz. Amarillo Hop Pellets (Finishing) at the end of the boil.

Mangrove Jack's M44 West Coast Ale Yeast or Imperial Organic A18 Joystick Yeast

3 Muslin Bags  
5 oz Priming Sugar (for bottling)

\* The malted grains are all **crushed together** in the clear plastic bag.

## Procedure

*A few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

*For Store Use, Not part of instructions ; Hops – 3 oz Palisade*

## Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936  
(215) 855-0100 sales@keystonehomebrew.com

128 E 3<sup>rd</sup> Street, **Bethlehem**, PA 18015  
(610) 997-0911 infobeth@keystonehomebrew.com