

American Amber Ale

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.

Ingredients

8 lb. Keystone Pale Liquid Malt Extract
.75 lb. Briess Crystal Malt* 80° L
.5 lb. Briess Carapils 1.5°L*
.25 lb. Briess Victory Malt* 25° L

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

1 Large Grain Bag

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

Statistics

Original Gravity 1.062
Final Gravity 1.016
Alcohol Cont 6.0%

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 basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 3 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with up to 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling commences, place the bittering hops into muslin bags (no more than 1 oz per bag), add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 50 minutes of boiling, add the flavoring hops (in a muslin bag).
7. After 60 minutes of boiling, turn off the heat and add the finishing hops (in a muslin bag). Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
8. Pour 1½ gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
10. 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).
11. 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.

Hop Totals = 2 oz Palisade, 1 oz Amarillo

Keystone Homebrew Supply

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