

AMERICAN AMBER ALE

Type: Extract

Batch Size: 10.00 Ltr

Boil Size: 15.5 Ltr

Boil Time: 60 min

End of Boil Vol: 13.5 Ltr

Final Bottling Vol: 8.5 Ltr

Fermentation: Ale, Single Stage

PREPARE FOR BREWING

- Hydrate yeast with 160 ml warm water
- Clean and Prepare Brewing Equipment
- Total Water Needed: 15.5 Ltr

BOIL WORT WITH EXTRACT

- Boil Fermentables Weight: 2.00 kg
- Est Boil Water Addition: 14.0 Ltr
- Target Boil Volume: 15.5 Ltr
- Estimated pre-boil gravity is 15 Brix

BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU	Volume
2.00 kg	Amber Dry Extract [Boil] (30.0 EBC)	Dry Extract	1	100.0 %	1.30 L
12.50 g	Eukanot [14.00 %] - Boil 60.0 min	Hop	2	31.3 IBUs	-
20.00 g	Cascade [5.00 %] - Boil 10.0 min	Hop	3	6.5 IBUs	-
8.00 g	Spindasol SB1 - Boil 0.0 min	Fining	5	-	-

- Estimated Post Boil Vol: 13.5 Ltr and Est Post Boil Gravity: 14 Brix

COOL AND TRANSFER WORT

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 Ltr

PITCH YEAST AND MEASURE GRAVITY AND VOLUME

- Measure Actual Original Gravity _____ (Target: 14 Brix)
- Measure Actual Batch Volume _____ (Target: 10.00 Ltr)
- Add water if needed to achieve final volume of 10.00 Ltr

FINING INGREDIENTS

Amt	Name	Type	#	%/IBU	Volume
8.00 ml	Spindasol SB1	Fining	5	-	-

DRY HOPPING

Amt	Name	Type	%/IBU	Volume
12.50 g	Eukanot [14.00 %]	Hop	0.0 IBUs	-

FERMENTATION

Primary Fermentation (14 days at 19 C ending at 19 C)

BOTTLE/KEG

Amt	Name	Type	%/IBU	Volume
8.00 ml	Spindasol SB3	Fining	-	-

- Measure Final Gravity: _____ (Estimate: 4 Brix)
- Date Bottled/Kegged: _____ Carbonation: Bottle with 46 g Table Sugar
- Age beer for 7 days or more at 19 C
- Cold crash at 2 degree C for 2 days.
- Drink and enjoy!