American Amber

Amber malt combined with medium caramel malt creates a rich, copper color. Bitterness is balanced to match the malt character. Smooth clean finish with moderate carbonation level.

IBUs: 22 - 26
OG: 1.050 - 1.054
ABV: 4.75% - 5.25%
Difficulty: Easy
Color: Medium Amber

Recommended Procedures

BREW DAY (DATE __ / __ / __)

1. READ
Read all of the recommended procedures before you begin.

2. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. STEEP GRAINS
Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Pour crushed grains into grain bag and tie a loose knot at the top of the bag². When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot³. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL
Bring your wort to a gentle, rolling boil. Add all of the included LME and DME to the boiling wort⁴. Continuously stir the extract into the wort as it returns to a gentle, rolling boil⁵.

5. FOLLOW SCHEDULE⁶
As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. Continue the gentle, rolling boil until the boil is complete.

Brew Tips

¹We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
²The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.
³Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.
⁴Run canisters of LME under hot water to allow the extract to pour easier.
⁵Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
⁶When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including “spent” hops from brewing, can trigger a deadly reaction.

Recommended Brew Day Equipment

• 4 Gallon Brew Pot (or larger)
• 6.5 Gallon Fermenter
• Airlock
• Long Spoon or Paddle
• Hydrometer
• Thermometer
• No-Rinse Sanitizer
• Cleanser
• DME
• LME
• IBU
• ABV
• OG
• FG
• CO2
• Temperature

Glossary

DME
Dried Malt Extract
LME
Liquid Malt Extract
IBU
International Bittering Units (Tinseth)
ABV
Alcohol by Volume
OG
Original Gravity
FG
Final Gravity
CO2
Carbon Dioxide

Ingredients

FERMENTABLES
3.3 lb. Amber LME
2.5 lb. Amber DME
SPECIALTY GRAINS
8 oz. Cara Brown
HOPS
2 - 1 oz. packs Willamette
YEAST
1 Sachet

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BREW DAY SCHEDULE

1. Add one pack 1 oz. pack of Willamette hops ___ (time)
2. Boil 30 minutes
3. Add last pack of Willamette hops ___ (time)
4. Boil final 30 minutes
5. Terminate boil ___ (time)

Total Boil Time: 60 Minutes
Continue to Step #6

Ingredients

FERMENTABLES
3.3 lb. Amber LME
2.5 lb. Amber DME
SPECIALTY GRAINS
8 oz. Cara Brown
HOPS
2 - 1 oz. packs Willamette
YEAST
1 Sachet
6. COOL WORT & TRANSFER
Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

7. ADD WATER
Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

8. PITCH YEAST
Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT RE-HYDRATE) and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F).

FERMENTATION
9. MONITOR & RECORD
The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

10. READ
Read all of the recommended procedures before you begin.

11. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

12. PREPARE PRIMING SUGAR
In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. 1 oz. of priming sugar is equal to approx. 2.5 tablespoons

13. BOTTLE
Using your siphon setup and bottling wand, fill the bottles to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

14. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER’S BEST® PRODUCTS.