

American Amber Ale

O.G. = 1.054 F.G. = 1.014-1.020 A.B.V. = 5.2%

High caramel character with a full body and high mouth feel. Piney bitterness balances with the malty body and a slightly pungent, citrus flavor and aroma blend with the clean, slightly sweet finish. Yeast strain selection will determine the ester and fruity profile.

Extracts:	6 lbs. Amber - Liquid malt extract 1 lbs. Light - Dry malt extract	Hops:	¾ oz. Super Galena (bittering) 1 oz. Nugget (aroma)
Grains:	½ lbs. Special B ¼ lbs. Carared (German 20°L) ¼ lbs. Caramunich	This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.	

Nottingham Ale Yeast (dry): The Nottingham strain was selected for its highly flocculant & relatively full attenuation properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for ale yeast, allowing the full natural flavor of malt & hops to develop. **Recommended 14° to 21°C (57° to 70°F) fermentation temperature range.**

WLP002 – English Ale Yeast (liquid): A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness.

Attenuation: 63-70% Flocculation: Very High Optimum Fermentation Temp.: 65-68°F Alc. tolerance: Medium

WLP007 – Dry English Ale Yeast (liquid): Clean, highly flocculent, and highly attenuative yeast. This yeast is similar to WLP002 in flavor profile, but is 10% more attenuative. This eliminates the residual sweetness, and makes the yeast well suited for high gravity ales. It also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers. Will also clear up very well.

Attenuation: 70-80% Flocculation: Medium to High Optimum Fermentation Temp.: 65-70°F Alc. tolerance: Medium-High

Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add your dry and liquid extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the “wort”) to an aggressive boil while being careful not to boil over (it will foam due to the “hot break”).
6. Once the hot break has settled and you have a steady boil, add your first “bittering” addition of hops. You will boil these hops for 60 minutes total.
7. After 45 minutes, add your whirlfloc (irish moss) tablet into the boil and boil for an additional 15 minutes.
8. At the end of your 60 minute boil, add your “aroma” hops and remove from heat.
9. Cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
10. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
11. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
12. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
13. After you have reached your target final gravity, begin bottling:
 - a. Boil ½ cup of water and dissolve the priming sugar.
 - b. Carefully “rack” (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
 - c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 2-3 weeks to see how they are progressing. It may take 6 weeks or more before your beer reaches peak flavor.)