

AMBER WAVES OF GRAIN

AMERICAN AMBER ALE RECIPE

INGREDIENTS

- 13.36 lb Pale Malt
 - 1.09 lb 40° L Crystal Malt
 - 0.55 lb 120° L Crystal Malt
 - 0.55 lb Victory Malt
 - 0.21 lb Pale Chocolate Malt
 - 1.2 oz Horizon hops, 13% a.a. (60 min)
 - 1.09 oz Cascade hops, 6% a.a. (10 min)
 - 1.09 oz Centennial hops, 9% a.a. (10 min)
 - 1.09 oz Cascade whole hops, 6% a.a. (0 min)
 - 1.09 oz Centennial hops, 9% a.a. (0 min)
 - White Labs WLP001 California ale yeast (800 mL starter)
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INFORMATION

5 Gallon Batch - 2011 NHC Award Winner

OG: 1.062
FG: 1.014
ABV: 6.30%
SRM: 17
IBUs: 19

INSTRUCTIONS

STEP ONE

Mash grain at 152° F (67° C) for one hour.

STEP TWO

Primary fermentation for 10 days at 68° F.

STEP THREE

Carbonate to 2.5 vol CO₂.

