## AMERICAN AMBER ALE

A modern American craft beer style developed as a variation from American Pale Ales. Can overlap in color with darker American pale ales, but with a different malt flavor and balance. Regional variations exist with some being fairly mainstream and others being quite aggressive in hopping. Stronger and more bitter versions are now split into the Red IPA style.



## BJCP Style Guidelines

OG: 1045 - 1060 FG: 1010 - 1015 ABV: 4.5 - 6.2 IBU: 25 - 40 SRM: 10 - 17

APPEARANCE: AMBER TO COPPERY-BROWN IN COLOR. MODERATELY LARGE OFF-WHITE HEAD WITH GOOD RETENTION. GENERALLY QUITE CLEAR, ALTHOUGH DRY-HOPPED VERSIONS MAY BE SLIGHTLY HAZY.

AROMA: LOW TO MODERATE HOP AROMA WITH CHARACTERISTICS TYPICAL OF AMERICAN OR NEW WORLD HOP VARIETIES (CITRUS, FLORAL, PINE, RESINOUS, SPICY, TROPICAL FRUIT, STONE FRUIT, BERRY, OR MELON). A CITRUSY HOP CHARACTER IS COMMON, BUT NOT REQUIRED.

MODERATELY-LOW TO MODERATELY-HIGH MALTINESS (USUALLY WITH A MODERATE CARAMEL CHARACTER), WHICH CAN EITHER SUPPORT, BALANCE, OR SOMETIMES MASK THE HOP PRESENTATION. ESTERS VARY FROM MODERATE TO NONE.

WORLD HOP VARIETIES (CITRUS, FLORAL, PINE, RESINOUS, SPICY, TROPICAL FRUIT, STONE FRUIT, BERRY, OR MELON). A CITRUSY HOP CHARACTER IS COMMON, BUT NOT REQUIRED. MALT FLAVORS ARE MODERATE TO STRONG, AND USUALLY SHOW AN INITIAL MALTY SWEETNESS FOLLOWED BY A MODERATE CARAMEL FLAVOR (AND SOMETIMES OTHER CHARACTER MALTS IN LESSER AMOUNTS). MALT AND HOP BITTERNESS ARE USUALLY BALANCED AND MUTUALLY SUPPORTIVE, BUT CAN VARY EITHER WAY. FRUITY ESTERS CAN BE MODERATE TO NONE. CARAMEL SWEETNESS AND HOP FLAVOR/BITTERNESS CAN LINGER SOMEWHAT INTO THE MEDIUM TO FULL FINISH.

MOUTHFEEL: MEDIUM TO MEDIUM-FULL BODY. MEDIUM TO HIGH CARBONATION. OVERALL SMOOTH FINISH WITHOUT ASTRINGENCY. STRONGER VERSIONS MAY HAVE A SLIGHT ALCOHOL WARMTH.

CHARACTERISTIC INGREDIENTS: PALE ALE MALT, TYPICALLY NORTH AMERICAN TWO-ROW. MEDIUM TO DARK CRYSTAL MALTS. MAY ALSO CONTAIN SPECIALTY GRAINS WHICH ADD ADDITIONAL CHARACTER AND UNIQUENESS. AMERICAN OR NEW WORLD HOPS, OFTEN WITH CITRUSY FLAVORS, ARE COMMON BUT OTHERS MAY ALSO BE USED.