

American Amber Ale

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb CaraMunich Type I	Steep 20 minutes at 155F
.5lb Caramel 120L	Steep 20 minutes at 155F
7lbs Gold DME	60 minute boil
1oz Cascade hops	60 minute boil
1oz Chinook hops	5 minute boil
1oz Cascade hops	Steep 10 minutes after boil, before cooling
2oz Cascade hops	Dry hop
Ale Yeast	Ferment at 68F

Additional Notes:

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO₂).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.062

Color: 15 SRM

IBU: 38 - ABV: 6.7%