

Amber Ale

Extract:

Est. OG:1.056
7 lbs light LME
1 lb Crystal Malt 60L
2oz Chocolate Malt
1oz Northern Brewer Hops (bittering)
1 oz Fuggle Hops (aroma)
1 Whirlfloc Tablet or Irish Moss
Wyeast 1056 or Safale US-05



- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 150°F to 155°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Northern Brewer)
- Continue boiling for 45 min. then add ½ oz. of aroma hops (Fuggle) and Whirlfloc tablet or Irish Moss.
- Boil for 15 min. then add remaining ½ oz. of aroma hops. (Fuggle)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

OG: 1.054
9.5 lbs Domestic Pale Malt
1 lb Crystal Malt 60L
2 oz Chocolate Malt
1 oz Northern Brewer (Bittering)
1 oz Fuggle (Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1056, or Safale US-05

Questions About This Recipe?

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Infusion mash at 152F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 5 min. then add bittering hops (Northern Brewer). Continue boiling for 45 min. then add ½ oz. of aroma hops (Fuggle) and Whirlfloc tablet or irish moss. Boil for 15 min. then add remaining ½ oz. of aroma hops. (Fuggle). Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller. Add mixture to fermenter, removing hops, and aerate unfermented wort (shaking works well). Pitch yeast and ferment at 68°F to 70°F.