

# AMERICAN AMBER ALE

**BJCP 2015: 19A**



## ALL-GRAIN METHOD (13020)

5.5kg SM Maris Otter



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Wyeast 1056**

**WLP001**

**Boil Volume: 28 litres**

**MG American Ale**

**US-05**

**Mash time: 60 mins @ 65°C**

**BRY-97**

**Boil time: 60 mins**



## SPECIALTY MALTS

0.45kg JW Crystal Light

0.45kg GF Biscuit Malt



## HOPS

30g Cascade @ 60 (Bittering hops)

30g Cascade @ 30 (Flavour hops)

30g Cascade @ 5 (Aroma hops)



## OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



## SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Danstar BRY-97

Morgans American Ale Yeast



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l  
Pre-boil volume: 28l

Mash temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.061  
Estimated F.G. : 1.014  
Estimated ABV : 6.2%

SRM : 12.5  
IBUs : 33

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** An amber, hoppy, moderate strength American craft beer with a caramel malty flavour. Hoppy and bitter versions should not have clashing flavours with the caramel malt profile.

**Aroma:** Low to moderate hop aroma with characteristics typical of American or New World hop varieties. Moderately-low to moderately-high maltiness.

**Appearance:** Amber to coppery-brown in colour. Moderately large off-white head with good retention. Generally quite clear, although dry hopped versions may be slightly hazy.

**Flavour:** Malt flavours are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavour. Malt and hop bitterness are usually balanced and mutually supportive.

**Mouthfeel:** Medium to medium-full body. Medium to high carbonation. Overall smooth finish without astringency. Stronger versions may have a slight alcohol warmth.