



AMERICAN AMBER ALE



ALL-GRAIN METHOD (13020)

- 5.5kg SM Maris Otter



SPECIALTY MALTS

- 0.45kg JW Crystal Light
- 0.45kg GF Biscuit Malt



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|---------|---|--------|------------------|
| ▪ 30g | Cascade | @ | 60 min | (Bittering hops) |
| ▪ 30g | Cascade | @ | 30 min | (Flavour hops) |
| ▪ 30g | Cascade | @ | 5 min | (Aroma hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.