

American Amber Ale #1

BEER-N-BBQ by Larry



Batch Size: 5.75 US Gal OG: 1.065
Boil Size: 7 US Gal FG: 1.015
Boil Time: 75 mins IBU: 30.1
Efficiency: 78% Colour: 18.0



FERMENTABLES

%	lbs	Fermentable	PPG	EBC	Usage
69	9.00	2-Row - US	37.0	3.8	Mash
10	1.25	Vienna Malt (Briess)	37.0	6.9	Mash
10	1.25	Munich 10L (Briess)	36.0	19.7	Mash
8	1.00	Caramel/Crystal 60 - US	36.0	118.2	Mash
4	0.53	Melanoidin (Weyermann)	35.0	53.2	Mash

MASH STEPS

Name	Temp (°F)	Time (min)
Mash 1	152	60
Mash Out	170	10

HOP ADDITIONS

oz	Variety	Type	Usage	Time	AA	IBU
0.25	Simcoe	Pellet	First Wort	0	13.6	10.3
0.25	Amarillo	Pellet	First Wort	0	8.6	6.5
0.25	Amarillo	Pellet	Boil	15	8.6	2.8
0.25	Simcoe	Pellet	Boil	15	13.6	4.5
0.25	Amarillo	Pellet	Boil	10	8.6	2.1
0.25	Simcoe	Pellet	Boil	10	13.6	3.3
0.25	Simcoe	Pellet	Boil	1	13.6	0.4
0.25	Amarillo	Pellet	Boil	1	8.6	0.2

YEAST

Amount	Unit	Name	Attenuation (%)
1.0	packets	Wyeast American Ale 1056	0.75

EXTRAS

Amount	Unit	Name	Time	Usage
1	tsp	Yeast Nutrient	60 mins	Boil
1	each	Whirfloc Tablet	15 mins	Boil

FERMENTATION STEPS

Type	Temp (°F)	Time (days)
Fermentation 1	66	14

NOTES

Make a 750 mL yeast starter.