

BREWVANA AMBER ALE



SPECIALTY GRAINS

Special B - Caramel 120

AMOUNT

8 oz

COLOR (°L)

120

RECIPE %

11.1%



EXTRACTS

Liquid Malt Extract - Ultralight Pilsner

AMOUNT

4 lbs

COLOR (°L)

2.5

RECIPE %

88.9%



HOPS

AMOUNT	VARIETY	USE	TIME	IBU
0.25 oz	Magnum	Boil	60 min	22
0.33 oz	Magnum	Boil	15 min	14
0.75 oz	Magnum	Boil	1 min	3



YEAST

 White Labs - Ale Yeast WLP008/WLP066

ATTENUATION

75%

FLOCCULATION

Medium-Low

OPTIMUM TEMP

68-72 ° F

BATCH SUMMARY

METHOD	STYLE	BOIL TIME	BATCH SIZE	CALORIES	CARBS
Extract	American Amber Ale	60 Min	2.5 Gallons	213 (per 12 oz)	24 g (per 12 oz)

ORIGINAL GRAVITY

1.064

FINAL GRAVITY

1.018

ABV

6.1%

IBU

39

SRM

15

STEPS TO MAKE YOUR BEER

1. Heat 2 gallons of water in your pot (kettle) to 150-170 F.



Steep your specialty grains in the hot water for 15 minutes inside of a mesh bag.

3. Remove the specialty grains & turn your heat back on.



Add your malt extracts.

5. Bring to boil.



Add hops according to hop schedule into second mesh bag.

Note: the time listed on a recipe is how long before the end of the boil the addition should be made.

7. Sanitize fermentation equipment in between hop additions while your batch is boiling.

8. Turn off your heat source after the boil time has elapsed. Top up batch size if necessary.

9. Immediately cool your entire batch by putting the pot (kettle) into an ice bath.

10. Pour your batch into your sanitized fermentor and close.



Pitch yeast when batch is at appropriate fermentation temperature.

12. Ferment 14 days.

13. Package your beer and bottle condition for at least 10 days.

14. Drink up!