Original Gravity 1.059 Final Gravity 1.012

ABV 6.2%

W.A.Y. Amber Ale (Fat Tire)

Style American Amber Ale 5 Gallon Batch 60 min. boil

Color 12 SRM HOP IBU 29

Fermentables

6 lb - Golden Light DME

0.5 lb - Crystal15L

0.5 lb - Crystal 40L

0.5 lb – Cara-Pils

0.5 lb - Munich

6oz - Biscuit

2oz - Chocolate Malt

Hops - Yeast - Other

2oz – Willamette 3oz - Fuggle

Yeast-US-05 SafAle

1 tsp - Irish Moss

1 muslen bag (Large)

Beer Caps

5oz Corn Sugar

Brew Date:

Fermenter Volume: _____

Original Gravity: _____

Final Gravity: _____

ABV: _____ Bottle/Keg Date: _____

Brew Day

- 1. Thoroughly clean and sanitize all Brewing equipment
- 2. Add 2.5 gallons of water to your pot. Bring temperature of the water to 160° Take the bag of grain and empty it into the steeping bag. Tie bag near the top and place into pot turn heat off and steep for 20 minutes.
- Remove the grain bag from the steeping water and squeeze excess water discard bag and grain. 3.
- Bring this to a boil. 4.
- Remove from heat and add all malt extract. (Add slowly while stirring). 5.
- Bring this mixture to a boil and follow boiling schedule: 6.
 - add 2oz of Willamette hops (Once the Wort is Boiling)
 - boil for 30mins
 - add 1 oz of Fuggle hops
 - boil for 20 mins
 - add 1 tsp of Irish Moss
 - boil for 5 mins
 - add 2 oz of Fuggle hops
 - boil for 5 mins
 - terminate boil

Cooling the wort

- Before fermentation, beer is called wort pronounced VERT. After cooking this mixture, it is beneficial to 7. cool it to yeast addition temperatures as quickly as you can. In most cases you will be cooking with 2 1/2 gallons of water to make a concentrated 5-gallon batch of beer. Have the forethought to have the top off water refrigerated ahead of time. (Take 3 gallons of your spring water and put it in the refrigerator the day before you want to brew) additionally, put your floating thermometer in your boiling pot five minutes before the boil is complete this is not to take its temperature but to sanitize the thermometer with the boiling wart. At the end of your cooking time, take the pot and its contents to the sink and set it in ice water to facilitate cooling the wort to 180 to 170. Confirm this with the floating thermometer, which is in the pot. Start adding your pre-chilled water to the pot until you get it down to about 90 to 80°. Now add the wort to your sanitized fermenting bucket and topped up to the 5 gallon mark with your pre-chilled water. The temperature should be between 65 and 75°.
- 8. OG (original gravity) - now is a good time to get your original gravity reading using your hydrometer.
- 9. Pitch your yeast by sprinkling the yeast on top of the wort.
- Put the lid and airlock on the fermenter. 10.
 - Airlock instructions Fill the airlock halfway with water or sanitizer
- Keep the fermenter in an area, which will remain at a constant temperature of below 75°, but no lower 11. than 65°. Fermentation should start in 8 to 48 hours
- 12. Between three and five days the fermentation will slow or appear to stop. This is a good time to use your hydrometer to test your SG/FG (specific gravity)/(final gravity)
- After five days transfer to your secondary if you are using one. 13.
- Condition your beer for 7 to 10 days or until it's clear. 14.

A.Y. Amber Ale (Fat Tire

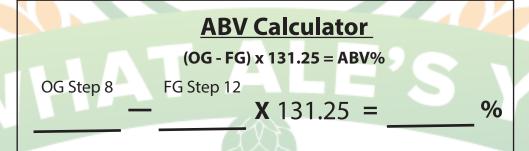
Bottling or Kegging Day

Bottling

- It is now time to bottle your beer. Wash all bottles in hot soapy water and rinse. Use the sanitizer of your 15. choice to sterilize your bottles.
- Dissolve 1 ounces per gallon (ie. 5oz for 5 gallons) of priming sugar in 1 cup of water and bring to a boil. 16. Allow to cool to room temperature. Placed this in your sanitized bottling bucket.
- Using the siphon equipment transfer your beer to the bottling bucket. Attach your tubing to the Spigot 17. or auto siphon and fill your sanitized bottles. Leave at least 1 inch of air space in each bottle.
- Using your capper cap all bottles immediately. 18.
- 19. Store your beer at 70 to 75° to carbonate and age in the bottle for at least 10 days aging time varies from type and style of beer.

Kegging

- It is now time to keg your beer. Wash your keg in hot soapy water and rinse. Use the sanitizer of your 15. choice to sterilize your Keg.
- 16. Using the siphon equipment transfer your beer to the keg.
- Close the keg and purge all the oxygen out of the keg. (Do this by hooking it to CO2 and pulling the 17. release at the top of the keg for about five seconds)
- 18. Place the keg in your kegerator and turn the pressure to 30psi. Let sit at 30psi for 24hrs. Check the carbonation by tasting your beer. If not carbonated enough turn back up to 30psi for 8 -24hr longer. (DO NOT LEAVE AT 30pis For a long period of time you'll over carbonate your beer)



You can also google ABV calculator and input OG and FG to get you ABV Ome Brew Supply Stor

GLENDALE

