

# Amber Ale

Source: Jeremy Morton-Maxson



## Extract:

OG: 1.052

7 lbs light LME

1-2oz Chocolate Malt

1 lb Crystal Malt 60L

1oz Northern Brewer Hops (bittering)

1 oz Willamette Hops (aroma)

1 Whirlfloc Tablet or Irish Moss

Wyeast 1028, 1056, or 1272

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Northern Brewer)
- Continue boiling for 45 min. then add ½ oz. of aroma hops (Willamette) and Whirlfloc tablet or Irish Moss.
- Boil for 15 min. then add remaining ½ oz. of aroma hops. (Willamette)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

**Other Options:** For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

## All Grain:

OG: 1.054

10 lbs Domestic Pale Malt

1-2 oz Chocolate Malt

1 lb Crystal Malt 60L

1 oz Northern Brewer (Bittering)

1 oz Willamette (Aroma)

Whirlfloc tablet or Irish Moss

Wyeast 1028, 1056, or 1272

## Questions About This Recipe?

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Infusion mash at 155F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 5 min. then add bittering hops (Northern Brewer). Continue boiling for 45 min. then add ½ oz. of aroma hops (Willamette) and Whirlfloc tablet or irish moss. Boil for 15 min. then add remaining ½ oz. of aroma hops. (Willamette). Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller. Add mixture to fermenter, removing hops, and aerate unfermented wort (shaking works well). Pitch yeast and ferment at 68°F to 70°F.

