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Extract – See Reverse for All-Grain Recipe

# Mike's American Amber

KIT: 744

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**8 lbs Ultralight Malt Extract**

**4 oz Maltodextrin**

## Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**1 lb Crystal 40L**

**4 oz Chocolate**

## Hops:

**1 oz Northern Brewer**

**.5 oz Northern Brewer**

**1 oz Cascade**

**1 oz Cascade**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 15 minutes
- Aroma Hops are boiled the last 10 minutes
- Dry Hops are added to the secondary fermentation for 3-7 days

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.053-57**

**Estimated SRM: 17**

**Estimated IBU's: 40-44**

**Estimated alcohol ABV %: 5.2**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



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All-Grain – See Reverse for Extract Recipe

KIT:746

All Grain

# Mike's American Amber Ale

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**10 lbs**      **2-Row**  
**1**            **Carapils**  
**1 lb**        **Crystal 40L**  
**4 oz**       **Chocolate**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

**1 oz**    **Northern Brewer**  
**.5 oz**   **Northern Brewer**  
**1 oz**    **Cascade**  
**1 oz**    **Cascade**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 15 minutes
- Aroma Hops are boiled the last 10 minutes
- Dry Hops are added to the secondary fermentation for 3-7 days

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.055-59**

**Estimated SRM: 14**

**Estimated IBU's: 40-44**

**Estimated alcohol ABV %: 5.4**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**(                      -                      ) \* 131 =                      % ABV**