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Extract – See Reverse for All-Grain Recipe

American Amber Ale

KIT:140

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

8 lbs Ultralight Malt Extract

Steeping Grain:

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

1 lb Crystal 60L

Hops:

- | | |
|------------------------|--|
| 1 oz Magnum | • Bittering Hops boiled for 60 minutes |
| 1 oz Willamette | • Flavoring Hops boiled the last 5 minutes |
| 1 oz Willamette | • Aroma Hops are boiled the last 1 minute |

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): 1.051-54

Estimated SRM: 12

Estimated IBU's: 48-52

Estimated alcohol ABV %: 5

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

American Amber Ale

KIT:442

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs
1 lb

2-Row
Crystal 60L

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Magnum
1 oz Willamette
1 oz Willamette

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 20 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): 1.051-54

Estimated SRM: 9

Estimated IBU's: 48-52

Estimated alcohol ABV %: 5

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