

Amber Harbor Ale

KIT INVENTORY

FERMENTABLES

- 6.6 lbs. Amber Liquid Malt Extract
- 1.0 lbs. Amber Dry Malt Extract

YEAST

- Dry option: US-05 (59-71°F)
- Liquid options: WLP001 California Ale (68-73°F) OR WYeast 1056 American Ale (60-72°F)

OTHER

- 5 oz. Priming Sugar

HOPS + SCHEDULE

- 1.0 oz. Cluster (boil 60 minutes)
- 0.5 oz. Perle (boil 10 minutes)
- 0.5 oz. Perle (boil 0 minutes)

ITEMS NEEDED

- 5 Gallon Homebrewing Equipment Kit + Sanitizer
- 3.5+ Gallon Boil Kettle + Spoon
- Thermometer
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles + Caps

BREWING INFO

EXPECTED O.G.: 1.055
ACTUAL O.G.:

EXPECTED F.G.: 1.011
ACTUAL F.G.:

BREWING STEPS

BREW DATE:

- Collect and begin heating 2.5 gallons of water.
- Bring water to a boil.
- Once you have reached a boil, remove the kettle from the burner and stir in malt extracts. The mixture is now called wort, the brewer's term for unfermented beer.

- Return wort to heat and bring to a boil.
- As soon as you reach a boil, set a timer for 60 minutes and begin adding hops according to the hop schedule on the left.

**A hop addition reading 'Boil 60 minutes' is added at the beginning of the 60 minute boil. An addition reading 'Boil 10 minutes' is added at 10 minutes before the end of the 60 minute boil, etc.

- When the 60-minute boil is complete, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller or place the kettle in an ice bath in your sink.
- While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, air lock, funnel, etc— along with the yeast pack and a pair of scissors.
- Fill your primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Using your hydrometer, take a gravity reading from a sample of wort. This should be close to the expected O.G. (original gravity) listed in the Brewing Info section.
- Seal the fermenter and rock it back and forth for a few minutes to aerate the wort.
- Once the temperature of the wort is 78°F or lower, use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- Add approximately 1 tablespoon of water to the sanitized airlock. Insert the airlock into the rubber stopper or lid to seal the fermenter.

- Move the fermenter to a cool, dark spot. The optimal temperature for this beer is 59-71°F.
- Fermentation should begin within 48 hours and last for up to 2 weeks. During fermentation, a layer of foam will develop on the surface of the beer and you will see bubbles escape through the airlock.

APPROXIMATELY 2 WEEKS LATER

BOTTLING DATE:

- Sanitize siphoning and bottling equipment. This includes all bottles, caps, tubing, etc.
- Mix 5 oz. Priming Sugar with 16 oz. water and bring solution to boil, cool and add to your bottling bucket.
- Siphon beer into your bottling bucket and mix with the priming sugar solution. Gently stir but do not splash. At this point any extra oxygen can cause off flavors to develop.
- Fill and cap bottles.
- Store bottles at room temperature for 2 weeks.

After 2 weeks the bottles can be stored cold. Pour chilled beer into a clean glass and enjoy!

NOTES: