

TrueBrew™



AMBER ALE

Ingredient Kit

OG: 1.042-1.044

Ready: 2-4 weeks

This Amber Ale is a classic with a touch of malt sweetness, caramel malt flavors, and moderate hop backbone. A smooth and full-bodied beer with a rich copper color, this is a very easy drinking style of beer that is approachable yet full-flavored.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Malts:

- 1 x 3.3 lb can Amber Liquid Malt Extract (Step 2)
- 2 x 1 lb bags Light Dry Malt Extract (Step 2)



Yeast:

- 11.5 g Fermentis SafAle US-05 Yeast (Step 8)



Hops & Flavorings:

- 1 oz US CTZ Hop Pellets (Step 4)



Other:

- 5 oz Priming Sugar (Step 11)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the can of **Amber liquid malt extract** and both bags of **Light dry malt extract** into the warm water in the brew pot and stir until dissolved.

3. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



4. When 15 minutes is up, add **1 oz of US CTZ hops** to the brew pot and reset the timer for 45 minutes.

5. When 45 minutes is up, turn off the heat – the boil is now finished.

COOLING

6. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

7. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



8. Carefully cut open the pack of **Fermentis SafAle US-05 yeast** and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

9. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

BOTTLING DAY

10. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottlecaps to cap them.



11. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

12. Mix the priming solution with the fermented beer.

13. Fill the bottles with primed beer and cap.

14. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

15. Chill the bottles and enjoy your homemade hand-crafted Amber Ale!

