

AMBER LIGHT ALE

SUGGESTED YEAST

White Labs: WLP001 California Wyeast: 1056 American Imperial: A07 Flagship Omega: West Coast Ale I CellarScience Dry: CALI Fermentis Dry: US-05 American



• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 4 oz Crystal 40°L
- 4 oz Carapils
- 12 oz Crystal 120°L

DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 4 oz Crystal 40°L
- 4 oz Carapils
- 12 oz Crystal 120°L

ALL-GRAIN KIT

• 10 lbs 2-Row

SPECIALTY MALTS:

- 4 oz Crystal 40°L
- 4 oz Carapils
- 12 oz Crystal 120°L

CAOH

- 1 oz Cascade Boil 60 min
- 1 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT109

AMBER LIGHT ALE

RECIPE TIPS

Amber Light Ale is a terrific malt-forward beer with light citrus aroma. For the All-Grain version, we recommend mashing at 155°F to accentuate body and mouthfeel. The suggested fermentation temperature for this beer is 68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions. -



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

AMBER LIGHT ALE KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY OUESTIONS?

Our friendly staff are ready to help!

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RECORD KEEPING



DATE BREWED	
GALLONS IN FERMENTER	

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS



MASH TEMP ____

Use our free on-line Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!**

BEER STATS

EST. ORIGINAL GRAVITY 1.044-48

ACTUAL O.G.

SRM: 13-16

IBU'S: 19-22

EST. ABV %: 4.9

ACTUAL ABV %:

DATE BREWED:

NOTES: