



American AMBER



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN AMBER 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

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

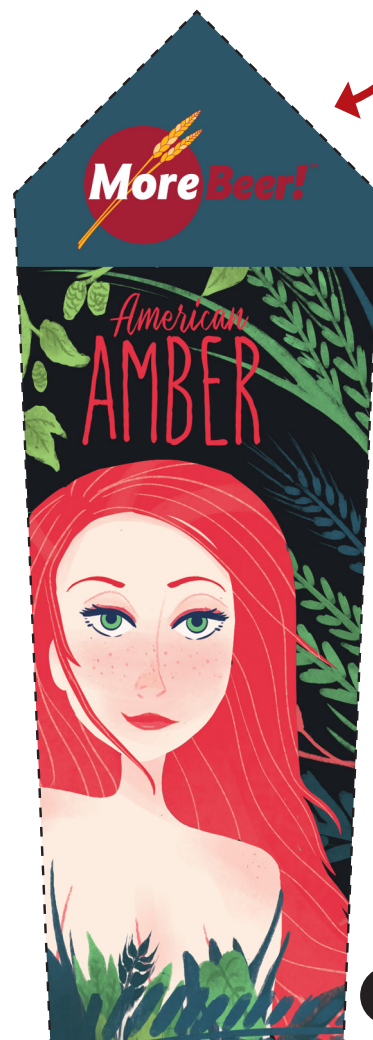
- 1 lb Crystal 60°L

HOPS

- 1 oz Magnum – Boil 60 min
- 1 oz Willamette – Boil last 5 min
- 1 oz Willamette – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT140

AMERICAN AMBER ALE

RECIPE TIPS

An American variation of an English Pale Ale. Willamette hops are on full display in this rich Amber Ale. For the all-grain version, we recommend a mash temperature of 154°F. The suggested fermentation temperature is 68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

AMERICAN AMBER ALE KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.051–54

ACTUAL O.G.

SRM: 9–12

IBU'S: 48–52

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

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



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!