



ANCHORAGE *Amber*



CUT THIS OUT FOR
YOUR TAP HANDLE

ANCHORAGE AMBER ALE

SUGGESTED YEAST

White Labs: WLP029 German Kölsch
Wyeast: 2565 Kölsch
Omega: OYL044 Kölsch II
CellarScience Dry: KÖLSCH
LaBrew Dry: Köln

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

HOPS

- 1 oz Cascade - Boil 60 min
- 1 oz Czech Saaz - Boil last 10 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT191

ANCHORAGE AMBER ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

ANCHORAGE AMBER ALE on MoreBeer.com to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles & Over 125 Videos at morebeer.com/videos

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 1.050–55

ACTUAL O.G.

SRM: 15

IBU'S: 23

EST. ABV %: 5.5

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

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!