



CUT THIS OUT FOR YOUR TAP HANDLE

AMERICAN AMBER

A Signature Series Kit By Mike (Tasty) McDole

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
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 4 oz Chocolate Malt

DME KIT

- 6.5 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 4 oz Chocolate Malt

ALL-GRAIN KIT

- 10 lbs 2-Row
- 1 lb Carapils

SPECIALTY MALTS:

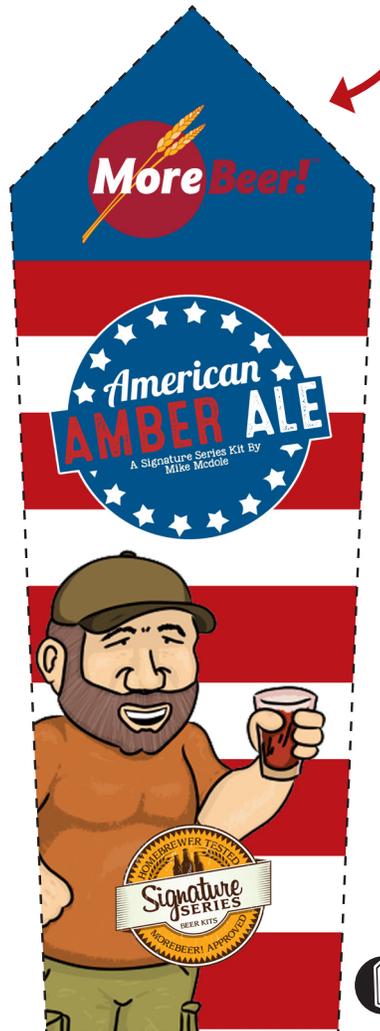
- 1 lb Crystal 40°L
- 4 oz Chocolate Malt

HOPS

- 1 oz Northern Brewer - Boil 60 min
- .5 oz Northern Brewer - Boil last 15 min
- 1 oz Cascade - Boil last 10 min
- 1 oz Cascade - Dry hops, added post fermentation 3-7 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT744

AMERICAN AMBER

A Signature Series Kit By Mike (Tasty) McDole

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

AMERICAN AMBER ALE
BY MIKE MCDOLE
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
1.053-59

ACTUAL O.G.

SRM: 17

IBU'S: 42

EST. ABV %: 5.2

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!