

Amber



Amber beer styles are found mainly in Belgium and North America.
This is a basic recipe that develops delicate aromas.
Its specific amber color will depend on the choice of malts.

Ingredients

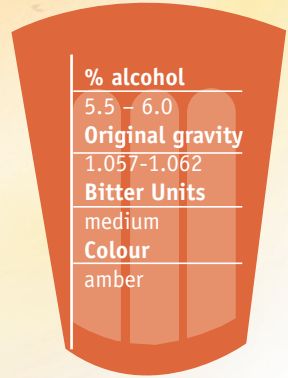
Malt

Pilsner Malt	70%
Caravienne Malt	20%
Carapils Malt	11%

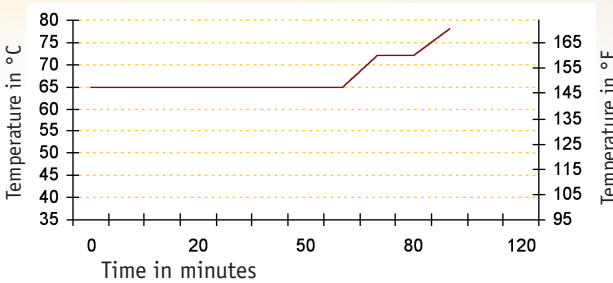
Hops

Saaz (3% alpha acid), Nugget (12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safale S-04	50	0.066



Mashing Temperature 90 minutes infusion



- Step 1.** Mash in 65°C (149°F) and rest for 60 minutes
- Step 2.** Raise mash temperature to 72°C (162°F) for 30 minutes
- Step 3.** Pump at 78°C (172°F)

Fermentation temperature

Ideally start at 16°C /61°F free rise to 20°C/68°F

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

