

Amber Alert *(Adopted from Bell's General Store Recipe)*

Yield: 5 Gallons Color: Amber Original Gravity: 1.06 Final Gravity: Bitterness: 40 IBU Maturation: 2 Weeks Target ABV: 5.25% - 5.75% ABV Calculator: (<u> </u> - <u> </u>) x 131.25 = <u> </u> % OG FG	FERMENTABLES 3.3lb LME - Briess Golden Light 2.0lb DME - Briess Golden Light SPECIALTY GRAINS 1.0 lb Pale Malt 1.5 lb Munich Malt 1.5 lb Flaked Rye .75 lb Caramel 90 L .25 lb Roasted Barley HOPS 1.0 oz Tradition Pellet Hops 3.0 oz Willamette Pellet Hops YEAST Wyeast 1335 - British Ale II SUGAR 5oz corn sugar
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BREW DAY (DATE / /)

1. SANITIZE

Thoroughly clean and sanitize all brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

2. STEEP GRAINS

Pour 3 gallons of water into your brew pot and begin to heat. Pour all grains into grain bag and tie loosely. When the water is between 150°F - 165°F place the grain bag into the brew pot. Steep grains for roughly 30 minutes, remove the grain bag and without squeezing allow liquid to drain back into brew pot.

3. START BOIL

Bring your wort to a gentle, rolling boil. Shut off burner and add LME & DME. Stir gently, once dissolved turn burner back on and bring back to a boil.

4. ADD HOPS

1. Add 1 oz Tradition Pellet hops : (time)
2. Boil 55 minutes
3. Add 2 oz Willamette Pellet hops : (time)
4. Boil 5 minutes
5. Add 1 oz Willamette Pellet hops : (time)
6. Terminate Boil

5. COOL WORT & TRANSFER

Cool the wort down to 80°F or less by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter, avoiding transferring any heavy sediment.

6. ADD WATER

Add enough water (64°F – 72°F) to the fermenter to bring your wort to roughly 5 gallons. Thoroughly stir the water into the wort. Record the OG.

7. PITCH YEAST

Pour in entire yeast packet and stir well. Firmly secure the lid onto the fermenter. Fill airlock halfway with water and gently twist the airlock in place. Ferment at 70°F.

*** liquid yeast takes at least 3 hours to active**

FERMINATION

1. Ferment for 5 to 7 days (until fermentation comes to a halt)
2. Rack to secondary (optional)

SECONDARY RACK DATE ____/____/____

BOTTLING DAY

1. SANITIZE

Thoroughly clean and sanitize all brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

2. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to the bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

3. BOTTLE

Using the bottling wand, fill the bottle to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

4. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature stable area (64°F – 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.