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PACIFIC AMBER ALE AMERICAN AMBER ALE

OG: 1.050 **Color:** 14.6 SRM
FG: 1.012 **ABV:** 5%
IBU: 31.8

Extract	Weight	Percent
Pilsen Light LME	7 lbs	80.6

Steeping Grains	Weight	Percent
Crystal 40°L	1 lb	11.5
Crystal 120°L	8 oz	5.8
Pale Chocolate Malt 200°L	3 oz	2.2

Hops	Weight	IBU
Horizon, 60 min	.5 oz	21
Cascade, 10 min	1.0 oz	3.8
Centennial, 10 min	1.0 oz	7
Cascade, 0 min	1.0 oz	0
Centennial, 0 min	1.0 oz	0

Yeast
White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

Additional— Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org)

Category 19A—American Amber Ale

Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide. Like an American pale ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant). Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

Vital Statistics	OG: 1.045 – 1.060	FG: 1.010 – 1.015
IBUs: 25 – 40	SRM: 10 – 17	ABV: 4.5 – 6.2%

Commercial Examples: North Coast Red Seal Ale, Tröegs HopBack Amber Ale, Deschutes Cinder Cone Red, Pyramid Broken Rake, St. Rogue Red Ale, Anderson Valley Boont Amber Ale, Lagunitas Censored Ale, Avery Redpoint Ale, McNeill's Firehouse Amber Ale, Mendocino Red Tail Ale, Bell's Amber

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8 lbs US 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
