

Brew day sheet- Extract Amber Ale 11 Litre

This brew day sheet provides instructions which are specific to your recipe pack. Points in this Brew day sheet which are numbered and marked in **bold** are further explained in the brewing guide.

Steeping

Prepare some heated water to steep the grains for 20 minutes hour. It helps to have the grains in muslin cloth so they can be easily removed after this stage.

	Recommended	Actual	Record steeping Time
1. Steeping Water volume: The starting amount of heated water.	A: 11 Litres		Started:
2. Steeping water temperature: The Ideal temperature of the heated water after mixing in the steeping grains.	66°C		Finished:

Maintain the mash temperature for 20 minutes. Remove the grains when this time is complete

If you have used a smaller pot than can easily fit 11L you should use as much liquid as possible and then top up your fermentor to the final volume with sterilised water.

Boiling

Bring the heat back up to the boil and maintain a rolling boil.

	Recommended	Actual
3. Boil Length: Length of time the wort is boiled for.	60 minutes	

Hop Additions

Weigh out hops from your labelled hop packets according to the recommended weights. Add these hops to the boiling wort at the recommended time intervals from the start of the boil to provide bitterness, aroma, and flavour. Dry hopping should be undertaken once fermentation is complete 4 days prior to packaging.

4. Hop Pack	Weight	Recommended boil time	Time added
A	6g	60 minutes	
B	6g	5 minutes	
A	6g	5 minutes	
B	12g	Dry Hop 4 days	
A	6g	Dry Hop 4 days	

Cooling

Rapidly chill the wort by placing the pot in a sink of iced water, or use a 'wort chiller'. Cool the wort to 18-23°C and transfer it to a **sanitised** fermentation vessel.

Fermentation

Once wort is collected in a **sanitised** fermenter check the temperature is between (18-23 °C) and record a hydrometer reading. If your hydrometer reading is higher than the recommended original gravity, you can adjust this to match the recipe by adding water. Pitch the yeast, seal the fermenter and add an airlock or blow off tube. Allow it to ferment at 18-23°C for 7 to 10 days or until fermentation looks complete and is confirmed with stable hydrometer readings over a 24 hour period (see below).

Targets

	Desired	Actual
5. Volume Collected (Volume in the fermentation vessel)	11 Litres	
6. Original Gravity (Hydrometer reading before adding yeast)	1.052	
7. Finishing Gravity (Hydrometer reading after fermentation)	1.011	
8. Calculate the ABV	5.4%	

Bottling and Priming

Use your hydrometer to check fermentation has finished. Two consecutive readings 24 hours apart with no movement in readings will confirm your beer has finished fermenting. Carefully siphon the beer off the sediment directly into bottles, keg, barrel or secondary bottling vessel.

	Recommended	Amount used
9. Bulk priming sugar	68g	
10. OR sugar per 500 ml bottle	2g (<half teaspoon)	

After bottling, kegging, or putting in a barrel, store at room temperature for 10 days to carbonate. Condition at room temperature or cooler (4-23 °C) for another 3 weeks before drinking.

Customisation options

Amber ales are a great base for flavour additions. Here are a few examples:

Description	What to add (per gallon)	When to add
Belgian Amber Ale	Use WLP550 Belgian Ale yeast as a replacement for the provided yeast.	Replacement yeast at fermentation
Double dry-hopped - For a seriously punchy citrus aroma.	50g Citra/Amarillo/Azacca	Dry hop after fermentation for 4-5 days.