



**Grape and Granary**  
**915 Home Ave**  
**Akron, OH 44310**  
**330-633-7223**

**G & G Beer Brewing Kit**  
MALT EXTRACT- WITH GRAIN STEEPING

**GG90**  
**AMERICAN AMBER ALE -**

**Ingredients**

**SyrupMalt Extract #1**  
**Dry Malt Extract #2**  
**Specialty Grains #3**  
**Bittering Hops #4**  
**Flavoring Hops- #5**  
**Aroma Hops- #6**  
**Priming Sugar #7**  
**Irish Moss (Whirlfloc Tablet)**  
**Socks for Steeping**  
**Yeast**

**Equipment**

**S.Steel or enamel canning pot**  
**Primary fermenter w/ lid**  
**Airlock and stopper**  
**Siphon equipment**  
**Hydrometer/thermometer**  
**Sanitizer**  
**Caps**  
**Capper**

**Recipe Specifics**

batch size- 5 us gallons  
total grain-2 lbs  
anticipated SG 1.054  
anticipated color SRM- 16  
anticipated IBU- 38  
boil time- 45 minutes

**Process Specifics**

grain steeping temperature- 150-160 deg f.  
recommended Yeast strain- wyeast 1056  
fermentation temperature- 60-75 deg f.  
primary fermentation time- 5-7 days  
secondary fermentation time- 5-7 days  
carbonation- 5 oz dextrose  
ideal conditioning time- 4-6 weeks

For a complete list of instruction sheets, visit <http://www.grapeandgranary.com/ggrec.htm>

1) Sanitize primary fermenter, lid, airlock (preferably using ez- clean or iodine sanitizer)

2) Pour approximately 2 gallons of dechlorinated water into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (#3) in steeping socks and place socks in water. Allow grains to steep for 20 minutes at 150-160 deg. F. Stir well repeatedly throughout the 20 minutes to allow for maximum extraction of color, flavor and aroma. After 20 minutes remove grains. Add an additional 1-2 gallons of water to the brew kettle and bring to a boil.

3) Turn off heat. Add all syrup malt extract (#1), dry malt extract (#2) and bittering hops (#4) . Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

15 minutes before the end of the 45 minute boil, add Irish Moss (whirlfloc tablet) and flavoring hops (#5) into the boiling wort.

5) After 45 minute boil, turn off heat and add aroma hops (#6). If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees f..

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F.. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

**9) RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days.

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#7 ) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

#### American Amber Ale

Similar to an American pale ale with more body, more caramel richness, and a balance more towards malt than hops.

History: 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.

Comments: American amber ales differ from American pale ales not only by being usually darker in color, but also by having more caramel flavor, more body, and usually being balanced more evenly between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

Ingredients: Pale ale malt, typically American two-row. Medium to dark crystal malts. May also contain specialty grains which add additional character and uniqueness. American hops, often with citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.