

AMBER

Fallon Brew Supply
 220 East Main St. Pendleton, SC 29682
 (864) 633-0827
 orders@fallonbrewsupply.com
 www.fallonbrewsupply.com



Style Notes:

An amber, hoppy, moderate-strength American craft beer with a caramel malty flavor. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy. Hoppy and bitter versions should not have clashing flavors with the caramel malt profile.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.052 SG
27.7 IBU
11.4 SRM
1.012 SG
5.20%
150° F
60 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
5 Gallon
1.052 SG
27.7 IBU
11.4 SRM
1.012 SG
5.20%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
1 Gallon
1.052 SG
27.7 IBU
11.4 SRM
1.012 SG
5.20%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Malt/Extract

Pale Ale	7.75 LB
Munich	1.5 LB
Crystal 60	0.75 LB
Victory	0.75 LB

Amber LME	3.3 LB
Amber DME	3 LB
Munich	0.5 LB
Crystal 60	0.25 LB
Victory	0.25 LB

Amber DME	1.2 LB
Munich	0.3 LB
Crystal 60	0.1 LB
Victory	0.1 LB

Hops

Cascade - 5% AA	2 OZ Steep 60 Min
Cascade - 5% AA	1 OZ Steep 1 Min

Cascade - 5% AA	2 OZ Steep 60 Min
Cascade - 5% AA	1 OZ Steep 1 Min

Cascade - 5% AA	0.5 OZ Steep 60 Min
Cascade - 5% AA	0.25 OZ Steep 1 Min

Adjunct

Yeast

WLP001 California Ale

WLP001 California Ale

Safale US-05