

ALASKAN AMBER CLONE

EXTRACT: 7.0 lb. Golden Light Malt Extract

SPECIALTY GRAINS: 1.0 lb. Crystal 80L
0.75 lb. Crystal 60L

HOPS: .5 oz. Cascade 60 min
1.0 oz. Saaz 15 min

YEAST: Imperial – G03 Dieter
White Labs – Kolsch WLP029
Wyeast – Kolsch 2565
(or) Dry Yeast - Fermentis SafAle US-05

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 60 - 68 degrees.
13. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.

14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 9.75 lb. Pale Malt
1.0 lb. Crystal 80L
0.75 lb. Crystal 60L

HOPS: .5 oz. Cascade 60 min
1.0 oz. Saaz 15 min

YEAST: Imperial – G03 Dieter
White Labs – Kolsch WLP029
Wyeast – Kolsch 2565
(or) Dry Yeast - Fermentis SafAle US-05

Mash at 153 degrees for 60 minutes. Estimated OG 1.054, FG 1.013.
Estimated IBU 19, Estimated ABV 5.4%, Estimated SRM 13.6

An additional short lagering period will produce the best results.

LAGERING INSTRUCTIONS:

1. After 56-60 degree primary fermentation has finished (12 - 14 days) transfer beer to secondary fermenter.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 38-40 degrees is reached.
3. Hold at a consistent temperature of 38-40 degrees for 2-3 weeks. Bottle or keg as normal.

**Jon's Homebrew
and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607