

# ESKIMO AMBER



CUT THIS OUT FOR  
YOUR TAP HANDLE

## ESKIMO AMBER ALE

### SUGGESTED YEAST

White Labs: WLP029 German Kölsch

Wyeast: 2565 Kölsch

Omega: OYL044 Kölsch II

CellarScience Dry: GERMAN

LalBrew Dry: Köln

### LME KIT

- 8 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

### DME KIT

- 6.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

### ALL-GRAIN KIT

- 10 lbs 2-Row

#### SPECIALTY MALTS:

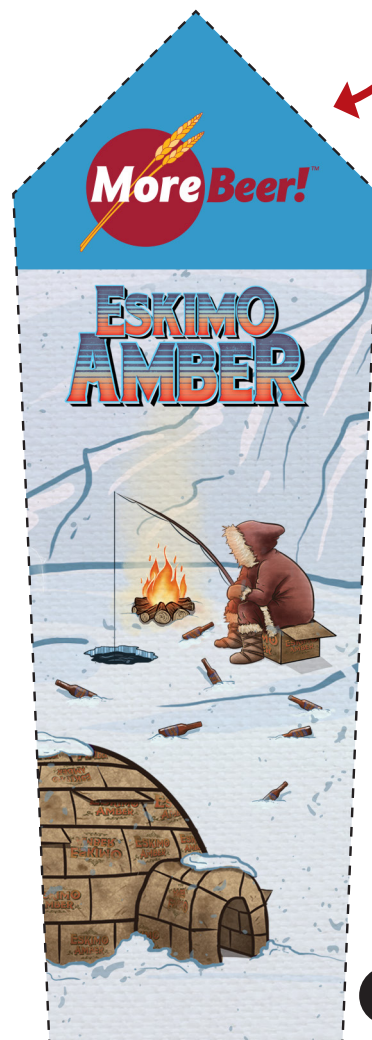
- 1 lb Crystal 60°L
- 6 oz Crystal 40°L
- 4 oz Crystal 120°L

### HOPS

- 1 oz Cascade – Boil 60 min
- 1 oz Czech Saaz – Boil last 10 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT268

# ESKIMO AMBER ALE

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66–68°F range.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

ESKIMO AMBER ALE KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.050–55

ACTUAL O.G.

SRM: 15

IBU'S: 23

EST. ABV %: 5.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

# DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!