



# Happy Amber

10-B American Amber Ale

**Final Volume:** 5.05†gal

**Efficiency:** 88.0%

**Attenuation:** 85.0%

**Original Gravity:** 1.054

**Terminal Gravity:** 1.008

**Color:** 13.97

**Alcohol:** 6.0%

**Bitterness:** 29.6

## Ingredients:

6.09†lb (67.7%) 2-Row Brewers Malt - added during mash  
0.94†lb (10.4%) Munich 10L Malt - added during mash  
1.03†lb (11.5%) Melanoidin Malt - added during mash  
0.47†lb (5.2%) VictoryÆ Malt - added during mash  
0.47†lb (5.2%) 2-Row Caramel Malt 80L - added during mash  
0.13†oz (3.9%) Galena (13.1%) - added during boil, boiled 60†m  
0.49†oz (14.0%) Chinook (10.6%) - added during boil, boiled 40.0†m  
0.38†oz (11.0%) Cascade (6.8%) - added during boil, boiled 20.0†m  
1.3†g Yeastex - added during boil, boiled 15†m  
0.9†g Brite Break - added during boil, boiled 10†m  
0.62†oz (17.7%) Cascade (7.0%) - steeped after boil  
0.5†oz (14.4%) Chinook (12.0%) - steeped after boil  
1.36†oz (39.0%) Cascade Dry Hop (7.5%) - added dry to primary fermenter

