



# Rhody Red

## AMERICAN AMBER ALE

Original Gravity: 1.051    Final Gravity: 1.012    ABV: 5.2%  
Bitterness: 30 IBUs    SRM: 12 (medium amber)

American Ambers also known as “red ales” were popularized in Northern California and the Pacific Northwest areas before spreading nationwide. This style compares to an American Pale Ale but with more body, more caramel richness, and a balance more towards malt than hops.

### Grains, Extracts & Sugars

#### Specialty Grains

.5#    Brown Malt  
.5#    Victory / Biscuit

*steep specialty grains 20-30 mins @ 155°*

#### Extract Brewing

3#    Briess Amber DME    Boil 60 mins  
3.3#    Briess Amber LME    Boil 15 mins

#### All Grain Brewing

8#    Rahr 2-Row Pale Malt

*medium body: mash at 152° for 60-75 min  
water: add 1 teaspoons Gypsum*

### Hops

1 oz    Cluster    Boil 60 min  
1 oz    Centennial    Boil 0 min

### Yeast

#### Dry:

Safale US-05  
Cellar Science Cali 001 (substitute)

#### Liquid:

Whitelabs WLP001 California

### Misc

5 oz    Priming Sugar    Bottling

# Rhody Red Ale ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

## **.5# Brown Malt, .5# Victory**

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

## **3# Amber DME @ 60 min**

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

## **1 oz Cluster @ 60 mins, .5 tsp Irish Moss @ 15 mins, 3.3# Amber LME @ 15 mins, 1 oz Centennial @ 0 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

## **WLP001 California Ale or Safale us-05 dry yeast**

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

## **5 oz priming sugar**

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!