

American Amber Ale

According to the BJCP style guidelines American Amber Ale is like an American Pale Ale but with more body, caramel richness, and a balance more toward malt than hops (although hop rates can be significant). The dry hop addition in this recipe will give a fresh citrus aroma blended with biscuity, caramel notes from the Amber Malt while not being overly bitter.

Ingredients

1.7kg Thomas Coopers Traditional Draught

1.5kg Thomas Coopers Amber Malt

30g Cascade Hop Pellets
(Or North American hop of your choice)

15g American Ale Yeast (US-05) or yeast under brew can lid



***If only all DIY projects
were this easy.***

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DIY BEER *Coopers*

STEP 1: Mix

Add the contents of the beer kit and malt extract cans to the fermenting vessel and dissolve with 2 liters of hot water.

Add cold water up to the 17 liter mark and stir vigorously.

Check the brew temperature and top up to the 21 liter mark with cold or warm water as close as possible to 21°C.

Sprinkle the dry yeast and fit the lid.

STEP 2: Brew

After day 3, or once the foam has collapsed back into the brew, add the Hops.

Fermentation has finished once the specific gravity is stable over 2 days.

STEP 3: Bottle

Bottle the brew with a priming rate of 8g per litre (2 carbonation drops per 750ml bottle).

STEP 4: Enjoy !

Expect the alcohol content to be around 4.9% ABV.

Allow to condition for at least 2 weeks in the bottle.