

MAC AND JACK'S AFRICAN AMBER CLONE

EXTRACT:
4.25 lb. Golden Light Malt Extract
3.3 lb. Munich Liquid Malt Extract

SPECIALTY GRAINS:
0.5 lb. Dark Munich Malt
0.5 lb. Crystal 80L
0.25 lb. Crystal 40L
0.5 lb. Cara-Pils

HOPS:
0.5 oz. Nugget 60 min
1 oz. Cascade 10 min
0.5 oz. Cascade Dry Hop 2-3 days

YEAST:
Imperial - A01 House
Omega – OYL-006 British Ale I
White Labs – WLP007 Dry English Ale
(or) Dry Yeast – Fermentis SafAle S-04

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 65 - 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 65 - 70 degrees.
13. After fermentation has stopped (5 - 7 days) transfer to a secondary fermenting bucket. Add dry hops 4-5 days before bottling
14. After 12 - 14 total days in secondary transfer to a bottling bucket, add corn sugar (4oz.) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

ALL GRAIN:
8.5 lb. Maris Otter Malt
2 lb. Munich Malt
0.5 lb. Dark Munich Malt
0.5 lb. Crystal 80L
0.25 lb. Crystal 40L
0.5 lb. Cara-Pils

HOPS:
0.5 oz. Nugget 60 min
1 oz. Cascade 10 min
0.5 oz. Cascade Dry Hop 2-3 days

YEAST:
Imperial - A01 House
Omega – OYL-006 British Ale I
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Mash at 154 degrees for 60 minutes. Estimated OG 1.059, FG 1.016.
Estimated IBU 29.2, Estimated SRM 11.5. Estimated ABV 5.8%

**Jon's Homebrew
and Wine Supply**

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