



Mac & Jack

320 E Fairhaven., Burlington WA, 98233 360-293-0424

American Amber Ale

A staple here in the Pacific Northwest, this amber ale is accented with notes of toffee and citrus.

A brew that everyone can enjoy.

OG=1.061, F.G.=1.015, ABV=5.9%, IBU=38

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

6 lb. Crisp Malting Finest Maris Otter

5 lb. Great Western 2row

1 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 80

.5 lb. Briess Carapils

Hops:

1 oz. Centennial (60min)

1 oz. Cascade (2min)

1 oz. Cascade (Dry Hop)

Recommended Yeasts:

Wyeast 1098

Imperial Labs House

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5 Gallons

Boil for 1 hour

5.5 ending kettle volume

Ferment at 64-72°F (17-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Dry Hop Date	
Final Gravity	
Date	
Packaging Date	