

# LOVE2BREW

## AMBER ALE (ALL-GRAIN)



This deep amber ale is brewed with Nugget hops that will impart a spicy and herbal aroma and taste. The perfect beer year round Amber Ales may be enjoyed with most meals, as a session beer, or just a night cap. The love2brew Amber Ale is excellently balanced with a robust malt profile and a pleasant bitterness. This brew is sure to be one of your household staples.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 5.2% ABV (Estimated)
- IBUs: 31.2 (Moderate)
- SRM: 14.3 (Amber)
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 8 lbs. 2-Row Brewers Malt
- 1.25 lbs. Caramel 40L
- 12 oz. Special B

#### Hops

- 1/4 oz. Nugget (Bittering)
- 1/2 oz. Nugget (Flavor)
- 1/2 oz. Nugget (Aroma)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- California Ale Yeast (WLP001)

#### Other

- 5 oz. Priming Sugar

### MASH INGREDIENTS:

- 8 lbs. 2-Row Brewers Malt
- 1.25 lbs. Caramel 40L
- 12 oz. Special B

### MASH SCHEDULE:

- Saccharification Rest: 153°F for 60 minutes
- Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1/4 oz. Nugget (60 Minutes)
- 1/2 oz. Nugget (25 Minutes)
- 1/2 oz. Nugget (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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