

Amber Ale

Category Amber Ale
Recipe Type All Grain
Fermentables
1.5 Lbs Munich Malt
8.75 Lbs Pilsener Malt (2-Row)

Hops
0.5 Oz Mt Hood Hops
0.75 Oz Spalter Spalt

Yeast Wyeast 1007

Procedure Single Step infusion mash at 152 degrees F. Used Mt Hood hops for bittering added 60 minutes before end of boil. Spalter Spalt hops added 15 minutes before end of boil.