

# Mac & Jack's Amber

This Amber is both malty and hoppy. Not bitter but well seasoned with Hallertau hops. I suggest dry hopping (adding the final ounce of Hallertau to the secondary fermenter or keg) for even more flavor.

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

7 lbs Light Malt Extract  
1 lb Munich Malt  
1 lb British Crystal Malt 55L  
3/4 lb Wheat Malt  
1/4 lb Special B Malt  
1/8 lb Chocolate Malt  
2 oz Cascade 12 HBUs (Boiling)  
1 oz Hallertau Hops (15 min)  
1 oz Hallertau Hops (2 min)

Wyeast London ESB #1968 Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Cascade Hops)
- Continue boiling for 45 mins then add 1 oz of Hallertau hops.
- Continue boiling for 13 mins then add 1 oz of Hallertau hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Let it age to clarity, then bottle or keg.

All Grain Recipe:

10 lb 2 Row Malt  
1 lb Munich Malt  
1 lb British Crystal Malt 55L  
3/4 lb Wheat Malt  
1/4 lb Special B Malt  
1/8 lb Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.