

YCH025

# FALCONER'S FLIGHT® AMERICAN AMBER ALE

TASTING NOTES: TOASTY • BISCUITY • TOFFEE • CITRUS • LEMON • FLORAL



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.057	1.008	31	5.6%

## INGREDIENTS

GRAINS	AMOUNT
2-Row Malt.....	68%
Munich Malt 20L .....	19%
Crystal Malt 60L.....	9%
Dextrin .....	4%

YEAST & ADJUNCTS	AMOUNT
California Ale .....	14 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Falconer's Flight® Blend ...	T-90 Pellets.....	11%	60 Min .....	0.75 g/L
Falconer's Flight® Blend ...	T-90 Pellets.....	11%	10 Min .....	1.5 g/L
Falconer's Flight® Blend ...	T-90 Pellets.....	11%	Dry Hop 1 .....	3.9 g/L

## INSTRUCTIONS

- STEP 1** Perform a single infusion mash at 152°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.  
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 66°F/19°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of California Ale yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Dry Hop: Add hops with approximately 1.004 – 1.008 specific gravity left before final gravity.
- STEP 11** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.  
Transfer to a keg and carbonate or bottle condition.

