

Ass Berry Amber

Extract with grain

Brewer:	Andy Friedl	Email:	afriedl@charter.net
Beer:	Ass Berry Amber	Style:	American Brown
Type:	Extract with grain	Size:	5 gallons
Color:	23 HCU (~13 SRM)	Bitterness:	21 IBU
OG:	1.045	FG:	1.016
Alcohol:	3.8%		
Grain:	1 lb. American crystal 20L		
Steep:	Steep grains for 30 minutes @ 150° F.		
	60 minutes	SG 1.090	2.5 gallons
Boil:	3.3 lb. Amber malt extract 2 lb. Amber dry malt extract 1 tsp Irish Moss last 10 min.		
Hops:	1 oz. Mt. Hood (4.5% AA, 60 min.) 1 oz. Nugget (12% AA, 10 min.)		
Yeast:	Dry		
Carbonation:	Boil 1 pint of water, add 5 oz. priming sugar.		
Log notes:	After 5 days in primay, rack to secondary and add 4.5 oz of raspberry fruit flavoring.		

Date 09/28/01