

Amber



Amber beer styles are found mainly in Belgium and North America.
This is a basic recipe that develops delicate aromas.
Its specific amber color will depend on the choice of malts.

Ingredients

Malt

Pilsner Malt	70%
Caravienne Malt	20%
Carapils Malt	11%

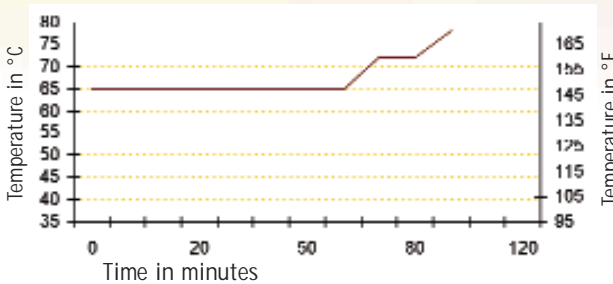
Hops

Saaz (3% alpha acid), Nugget (12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safale S-04	50	0.066



Mashing Temperature 90 minutes infusion



Step 1. Mash in 65°C (149°F) and rest for 60 minutes

Step 2. Raise mash temperature to 72°C (162°F) for 30 minutes

Step 3. Pump at 78°C (172°F)

Fermentation temperature

Ideally start at 16°C /61°F free rise to 20°C/68°F

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

Christmas Special



A seasonal beer recipe that used to be the gift of breweries to their brewers. This intense ale develops rich and spicy aromas and a nice deep colour. The Orange peel gives this beer a very special character.

Ingredients

Malt

Vienna 14-18 EBC 100%

Hops

Challenger (7-12% alpha acid), Hallertauer (10% alpha acid)

Yeast(s) **g/hl** **Oz/gal**

Safale S-04 50 0.066

Other Ingredient(s)

Orange Peel (at the beginning of boiling)

% alcohol

6.0 – 6.5

Original gravity

1.062-1.065

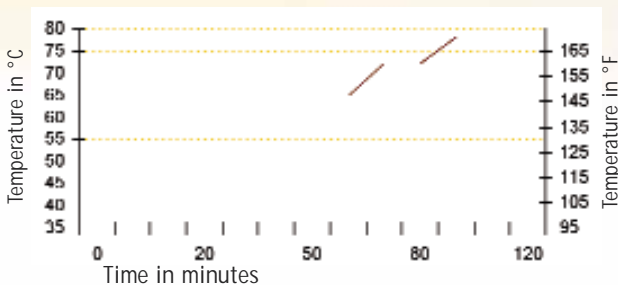
Bitter Units

high

Colour

dark red

Mashing Temperature 120 minutes infusion



Step 1. Mash in 65°C (149°F) and rest for 60 minutes

Step 2. Raise mash temperature to 72°C (162°F) for 30 minutes

Step 3. Pump at 78°C (172°F)

Fermentation temperature

Ideally start at 18°C /64°F free rise to 25°C/77°F

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

FERMENTIS

Division of S.L.Lesaffre

Some modifications may be required to meet your brewing conditions

Red Ale

American style ale producing a fine copper to red colour with a strong caramel character.



Ingredients

Malt

Vienna Malt	75%
Melanoidin Malt	15%
Caramunich® or equivalent	5%
Acidulated Malt	5%

CARAMUNICH® is a registered trademark of Weyermann Specialty Malts.

Hops

Amerillo, Cascade, Vanguard, Sterling (3 to 9 alpha acid)

Yeast(s)	g/hl	Oz/gal
Safale US-05	70	0.093

% alcohol

4.5 – 5.5

Original gravity

1.044-1.055

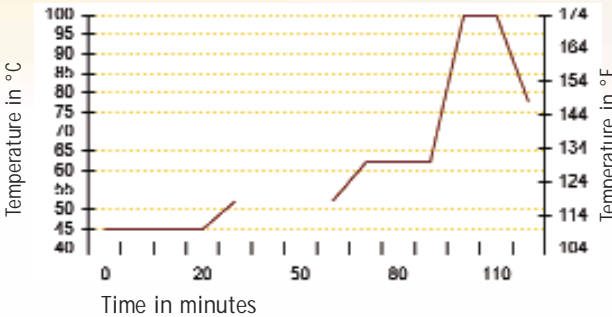
Bitter Units

Wide choice

Colour

copper to red

Mashing Temperature 120 minutes infusion



Fermentation temperature

Ideally start at 16°C and allow free rise to 18°C (53.6°F)
Allow Diacetyl to rest for 24 hours at the end of the fermentation prior to yeast removal

- Step 1. Mash in at 45°C (113°F) rest for 20 minutes
- Step 2. Raise mash temperature to 52°C (125.6°F) rest for 30 minutes
- Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 20 minutes
- Step 4. Part mash temperature to 72°C (161°F) rest mash for 20 minutes
- Step 5. Boil for 10 minute and return to main mash
- Step 6. Pump at 78°C (172.4°C)

Boiling of the Wort 6 to 8% reduction

Vigorous boil at a minimum of 100°C (212°F)

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end

Indian Pale Ale

Highly hopped ale



Ingredients

Malt

Pale Ale Malt	92%
Caramunich® or equivalent	8%

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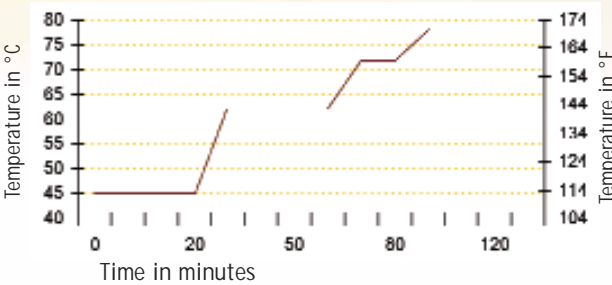
Hops

Target, Northdown Challenger, WGV, Admiral (7 to 12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safale S-04	150	0.20



Mashing Temperature 80 minutes infusion



Fermentation temperature

Ideally start at 12°C /53.6°F.

Step 1. Mash in at 45°C (113°F) rest for 25 minutes

Step 2. Raise mash temperature to 62°C (143.6°F) rest mash for 35 minutes

Step 3. Part mash temperature to 72°C (161°F) rest mash for 20 minutes

Step 4. Pump at 78°C (172.4°C)

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.



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