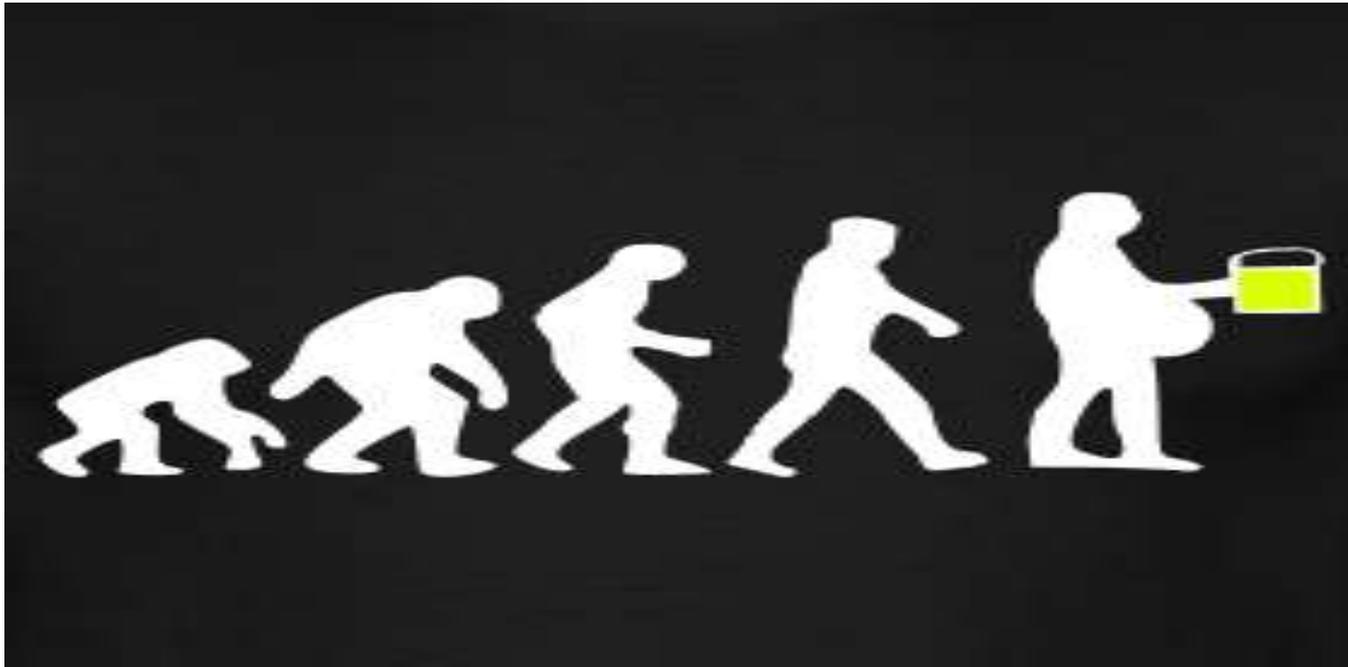


AMERICAN ALES

Style Overview & Brewing Techniques

The Evolution of a Style

English Pale Ale → American Pale Ale
Northern English Brown → American Brown Ale
American Pale Ale → American Amber Ale

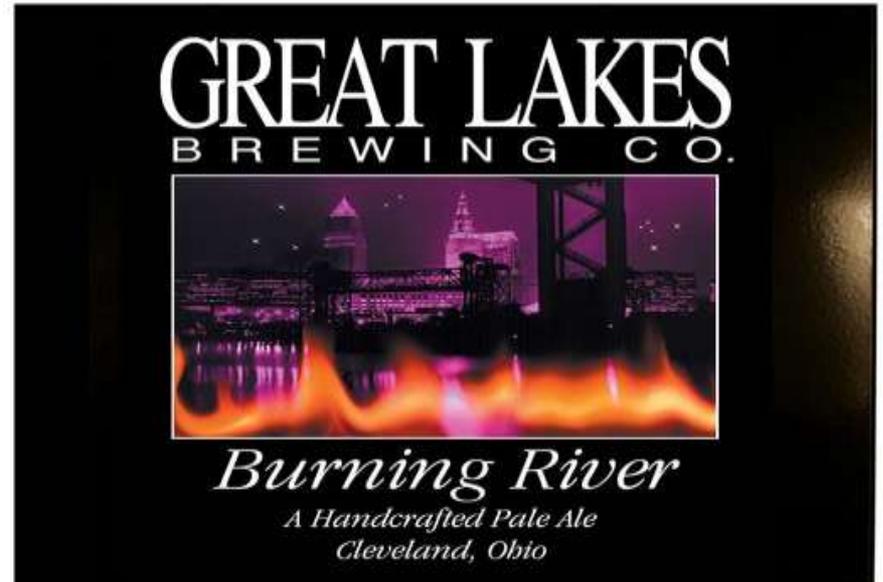


American Pale Ale

- An American adaptation of English Pale Ale
- Reflects indigenous ingredients
- Often lighter in color
- Cleaner in fermentation by-products
- Less caramel flavors than the English Pale Ales

American Pale Ale

- Sierra Nevada Pale Ale
- Great Lakes Brewing Co Burning River
- Kyle Roth's North Coast Pale Ale



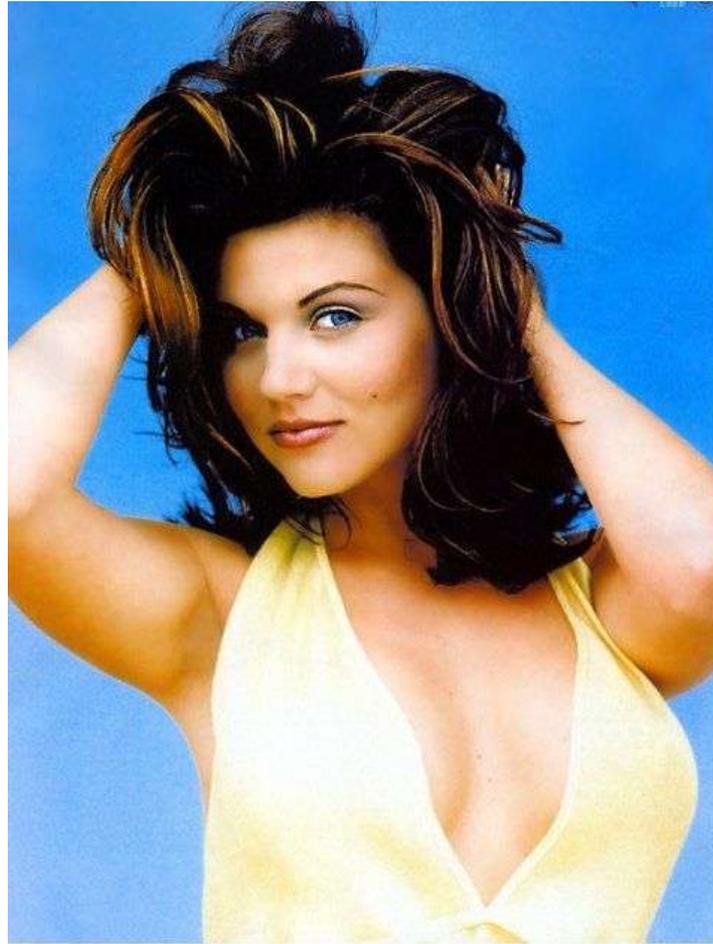
American Amber Ale

Like an American Pale Ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant).

Characteristics of Amber Ale

- Caramel quality & some residual sweetness
- Hop Aroma: low to moderate
- Hop Flavor: moderate to high
- Body is medium to medium-full
- Focus on easy-drinking
- Bigger examples may have slight warming from alcohol

American Amber Ale



American Brown Ale

BJCP says:

A bigger, maltier, hoppier interpretation of Northern English brown ale or a hoppier, less malty Brown Porter, often including citrus-accented hop presence.

Statistics

OG 1.045 – 1.060

FG 1.010 – 1.016

IBUs 20 - 40

SRM 18 - 35

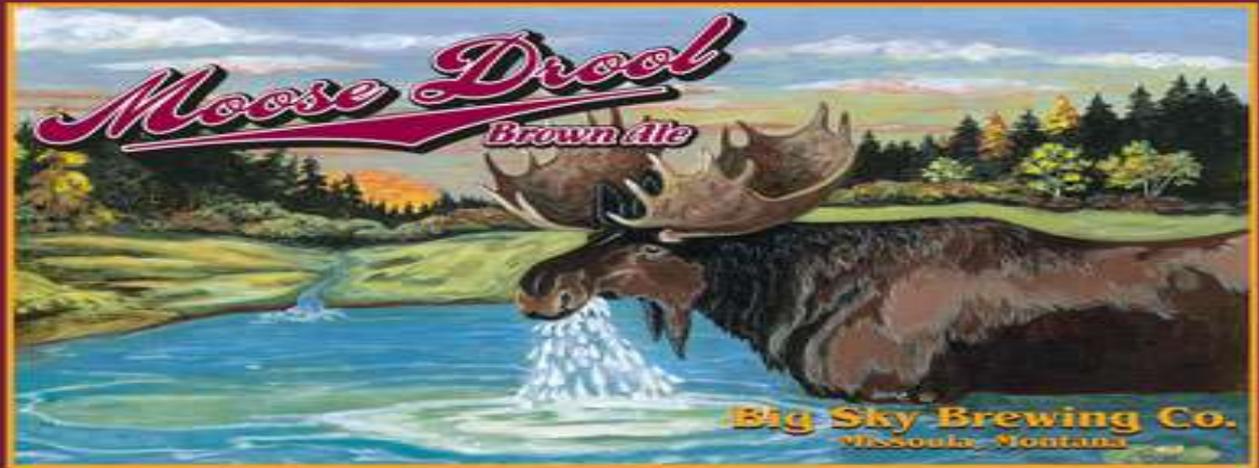
ABV 4.3% - 6.2%



Style Characteristics

- Malty, sweet, and rich aroma with chocolate, caramel, nutty/toasty quality
- Hop aroma is low to moderate (I enjoy a hop-forward aroma)
- Light to very dark brown in color
- Medium to high malty flavor (caramel & chocolate)
- Medium to medium-high bitterness
- Medium to medium dry finish
- Hop flavor light to moderate (citrus acceptable)
- Medium to medium-full body
- Some alcohol warmth acceptable in stronger versions
- Moderate to moderately high carbonation

BJCP Commercial Examples



American Brown Ale Recipe

Liz Brown Ale

OG 1.064

FG 1.020

IBU 57 (Tinseth)

SRM 24

ABV 5.78%

5 Gallon Batch; 66% efficiency

Calories 211 per 12 oz

American Brown Ale Recipe

Malts

38% American Pale Ale Two Row (5.5lb)

33% Marris Otter (5)

8% Crystal 40L (1.25)

8% Carapils (1.25)

7% American White Wheat (1)

3% Munich (.5)

3% British Chocolate (<.5)

American Brown Ale Recipe

Hops

Mash Hop: 1oz Northern Brewer 9.5% AA

60 min: .90oz Northern Brewer 9.5% AA

15 min: .90oz Northern Brewer 9.5% AA

10 min: .50oz Centennial 10% AA

10 min: 1.0oz Cascade 7% AA

Flameout: .50oz Centennial

Flameout: 1.0oz Cascade



American Brown Ale Recipe

American Ale Yeast 1056 (2 smack packs)

Make a starter (1100mL)

Ferment at 67-68F

Fairly clean yeast profile



Water, Mash, and Tips

Filter Your Water

A touch of Gypsum (2g)

A touch of Calcium Chloride (3g)

Thin Mash: 1.75 qts per lb.

Mash Temp: 152F

Pre-Boil OG: 1.057

Boil: 70 minutes

*You could add Chocolate malt at the end of the mash

Dry Hops

1 oz Centennial

1 oz Cascade

After two weeks of primary fermentation, transfer beer to secondary vessel. Add dry hops and gently agitate carboy every other day for 7 days.

On the 7th day, crash the beer (as cold as you can), transfer to tertiary vessel with finings or straight to the keg



- Liz Brown Ale won Best of Show!!
- Beer for Boobs November 2012
- 2013 Great American Beer Festival Pro-Am Entry with Weasel Boy Brewing Company
- Brewed 7 BBL Test Batch with Jay & Lori March 2013
- 3.5 BBL Batch brewed in July



Brauerei Irving



Thank-you!

