

# AMERICAN AMBER ALE



# Characteristics

- 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



# BJCP says...

- 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).
- West Coast Red Ale vs. Traditional Amber Ale

# Tiffani Amber Thiessen



# A Strange Sequence of Events

Brewed on 11/20/11

1/14/12 Wizard of SAAZ

‘A really nice pale ale. It would have scored better there.’

1/28/12 Chicago’s Winter Brew Competition

Best of Show (454 entries!)

2/11/12 Cincinnati All-American Ale Competition

Best of Show

# Brewing Tiffani Amber Thiessen

- OG 1.070
  - FG 1.020
  - SRM 18
  - IBU 56
  - ABV 6.7%
  - 5 gal batch
- 
- 231 Calories per 12 oz



# Malt

80% Marris Otter or American Pale 2-Row

7% Munich

6% American Crystal 40L

3% American Crystal 120L

3% Victory

<1% Pale Chocolate (2-3oz)

Mash between 152-154F.

Typically add ½ tsp Gypsum to the mash.

Mash out 168F

# Hops

## Kettle Additions\*

- 60 minutes: 39 IBU Horizon
- 10 minutes: 7 IBU Cascade
- 10 minutes: 10 IBU Centennial
- Flame out: Amarillo & Cascade

\* All 1 oz additions in 5 gallon batch



# Yeast

- American Ale Yeast
- Wyeast 1056 American Ale
- Make a starter
- Oxygenate wort prior to pitching
- Ferment at 66-67F for 10-14 days



# Hops Continued

## Dry Hops

1 oz Amarillo

.75 oz Centennial

Duration: 7-10 days in secondary fermenter at 65F  
Gently swirl carboy every few days



# Brauerei Irving

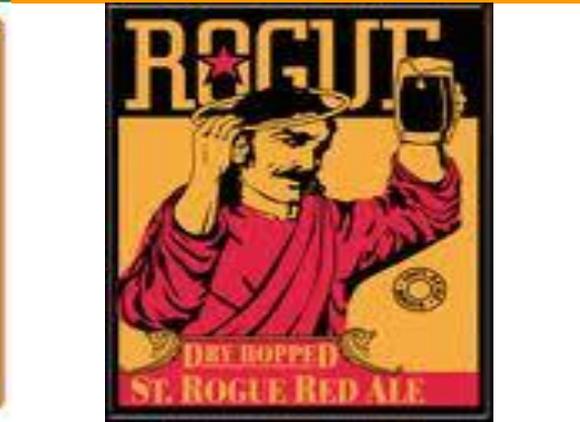
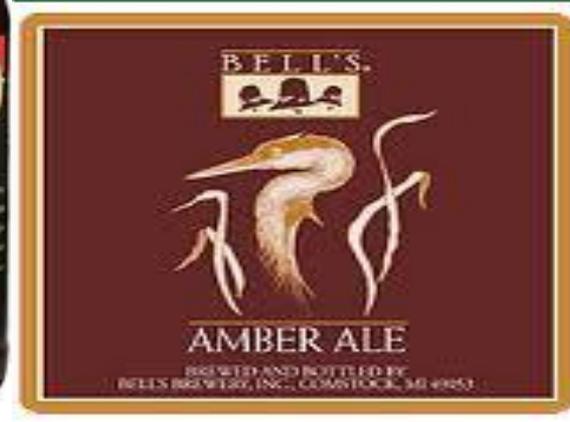
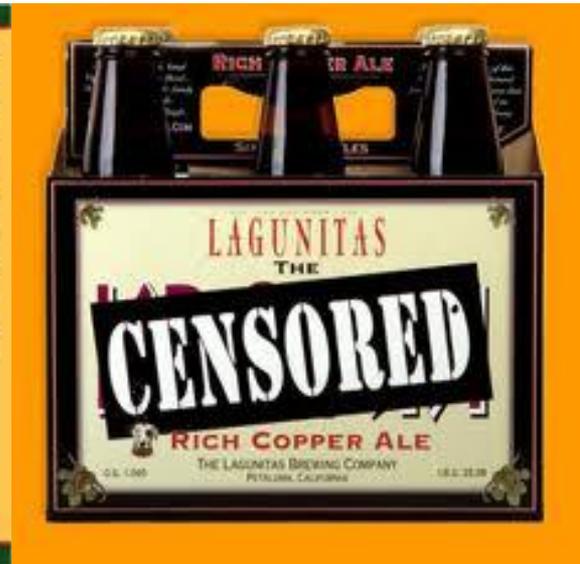
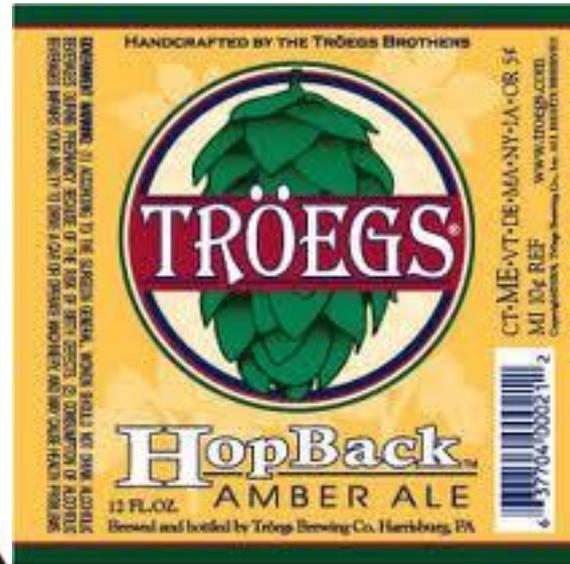


In case you got bored...



*Tiffani Amber Thiessen*

# BJCP Classic Examples



# Food & American Amber

- Burgers
- Pizza
- Thai & Vietnamese
- Steak
- Pulled Pork/BBQ
- Pork Chops

Thank-you!



