

**Potomac River Ales Rappahannock Red Ale**  
American Amber Ale - 5 Gallon Extract Version  
OG: 1.060 FG: 1.014 ABV: 6.0 SRM: 16 IBU: 40

<p><u>Kit Inventory</u></p> <p>6 lb. Briess Golden Light dry malt extract          1 lb., 4 oz. 60L Crystal malt (crushed grain)          2 oz. 350L Chocolate malt (crushed grain)          6.73 Bittering Units Galena pellet hops (bittering)  <i>Divide 6.73 by the Alpha Acid value on the bittering hop package to determine the weight you will need.</i>  <i>Ex: 6.73 BU / 13.2 AA = approximately .51 oz. hops.</i>          .5 oz. Cascade + .75 oz. Mount Hood pellet hops (flavor)          1.25 oz. Cascade pellet hops (aroma)          1 SAFALE S04 dry English Ale yeast          1/3 oz. Burton Water Salts          1 disposable muslin grain bag</p>	<p><u>Liquid Yeast Upgrade</u></p> <p>1 Wyeast #1028 liquid London Ale yeast</p> <p><u>Other Items You May Need</u></p> <p>Irish Moss or Whirlfloc (promotes beer clarity)          Wyeast Nutrient (promotes yeast activity)          Priming sugar          Bottle caps          Sanitizer</p> <p><i>Brewing this ingredient kit requires five gallon beer-making equipment including a five gallon brew pot.</i></p>
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Eight Steps To Excellence (3 gal. boil over 60 minutes using Late Malt Additions. Please read carefully.)

1. Pour 3 gallons of spring water into a clean pot and begin heating. Add the crushed grain to the muslin bag and tie a secure knot at the very top so water can move freely throughout it. Once the water reaches 165° – 170° F turn the heat off and gently stir in the steeping grain. Cover the pot tightly and let everything soak for 15 minutes. Finally, remove the bag, let it drain well and discard it. Add water as needed to make up the 3 gallons.
2. Bring this weak wort to a moderate but rolling boil, add the Burton Water Salts and pre-measured bittering hops, and set a timer for 45 minutes.
3. After this first time interval is done, remove the pot completely from the burner and add all of the dry malt extract. Stir until everything is dissolved, making sure no malt clings to the bottom of the brew pot to avoid scorching. Return the pot to the burner and bring the wort back up to boiling. Be careful to watch for boil-overs.
4. Once the boil is steady, set the timer for 15 more minutes. Now add all of the flavor hops, and Irish Moss or Whirlfloc and yeast nutrient if you are using them. Consult each product label for recommended usage amounts.
5. After this second time interval is done turn off the heat, stir in all of the aroma hops and immediately start cooling the wort to about 80° F. If you don't have a wort chiller use an ice bath: put the brewpot in a sink full of ice and a little water and stir gently until the pot feels cool. Aim for 15 minutes or less for the best tasting beer.
6. Now pour the cooled wort into your fermenter and add enough pre-chilled water to make up the 5 gallon batch. We recommend refrigerating 3 gallons of water the night before to help cool the wort to the proper yeast pitching temperature quickly (~80° F wort mixed with cold water reaches ~70° F easily).
7. Stir vigorously to uniformly mix ingredients and introduce air. Verify the wort temperature is about 70° F, add the yeast and stir again. Move your fermenter to an area that will remain 70° F or so throughout fermentation. Ferment for 7 – 10 days until Final Gravity is reached and your beer is clear. If you use a secondary fermenter rack the beer now and allow it to condition another 7 – 10 days. When the beer is ready, move on to Step 8.
8. Rack the beer, prime with corn sugar and bottle. Store at room temperature for 4 weeks and then try one!