

Alamo Amber Ale

OG: 1.058-60
FG: 1.012-14
ABV: ~6%
IBU: ~30



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Kit Inventory

GRAIN / SUGAR

9 lbs. Ireks Pale

1 lb. Ireks Munich

8 oz. Ireks Crystal 60L

8 oz. Briess Victory

HOPS

1 oz. US Brewer's Gold

1 oz. US Cascade

1 oz. US Mt. Hood

Yeast Recommendation

Dry: Safale US-05
Optimum fermentation
temp: 62-68° F

Liquid: Omega West Coast
Ale Yeast – OYL-004
Optimum fermentation
temp: 65-69° F

At Texas Brewing it is
recommend all Liquid
yeasts be made with a
starter. And also be used
with an Oxygenation
system. If not doing a
starter, brew at your own
risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Brewer's Gold (60 Min)

Flavoring Hops

1 oz. Mt. Hood (10 Min)

Aroma Hops

1 oz. Cascade (0 Min)

OG: _____ FG: _____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash 152°F for 60 minutes.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.