

PHAT TYRE AMBER ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Not your typical amber ale—patterned after Belgian-style pale ales, which might be described as slightly less bitter, more fruity versions of English pale ales. Our Phat Tyre kit is copper-red with a fruity, slightly spicy aroma and flavor that comes from a combination of yeast and hops. A blend of Munich, caramel and Victory malts creates a sweet, toasty, bready character that lingers from the aroma through the finish.

OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs. Belgian Pilsner malt
- 2 lbs. German Munich Malt
- 2 lbs. German Dark Munich Malt
- 0.50 lbs. Victory Malt
- 0.50 lbs. Breiss Crystal 60

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz Hersbrucker (15 min)

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1762 BELGIAN ABBEY II.
Optimum temperature: 65-75°F

MASH SCHEDULE OPTION A:

MULTI STEP

Protein Rest: 122° F for 20 minutes

Sacch' Rest: 152 F for 60 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE OPTION B:

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

1 oz Hersbrucker (15 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1762 BELGIAN ABBEY II.

Optimum temperature: 65-75°F