

WALDO LAKE AMBER (All Grain)

Official NORTHERN BREWER Instructional Document

Waldo Lake, 5,400-odd feet up in the Cascade Mountains, is the second-largest non-alkali lake in Oregon. Waldo Lake Amber, developed for NB by Mr. Denny Conn and our own Heyward Gualandi, is the number one largest American Amber Ale in our kit lineup! Weighing in at just a titch above the BJCP's stated gravity range, this A3 shows off a brilliant russet-amber with a cap of white and draws you in with a nose of citrus, lemongrass, and malt. A classic combo of northwest hops offsets a dense, chewy, caramelly sweetness and gets you ready for a big finish.

OG 1.063 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7.75 lbs. Rahr 2-row pale
- 4 lbs. German Munich Malt
- 2 lbs. Weyermann Carared
- 0.5 lbs. Weyermann Melanoidin malt

BOIL ADDITIONS & TIMES

- 1 oz. Cascade (First Wort)
- 0.75 oz. US Magnum (60 min)
- 1 oz. Centennial Type (0 min)

YEAST

- If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

- If you chose liquid yeast:

WYEAST #1450 DENNY'S FAVORITE 50.

Optimum temperature: 60-70°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Cascade (First Wort)

0.75 oz. US Magnum (60 min)

1 oz. Centennial Type (0 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1450 DENNY'S FAVORITE 50.

Optimum temperature: 60-70°F