

Amber Dempsey

Ingredients:

Munton's Hopped Amber Malt Extract - 3.3 lbs. (1 can)
Munton's Light Dried Malt Extract - 2 lbs.
UK First Gold Hop Pellets - 1 oz.
Munton's Active Brewing Yeast (Ale) - 6 g.
Priming Sugar - 5 oz.

Starting Gravity: 1.042-1.044

Final Gravity: 1.010-1.012

Approx. Alch. by Vol.: 4.2%

Brewing:

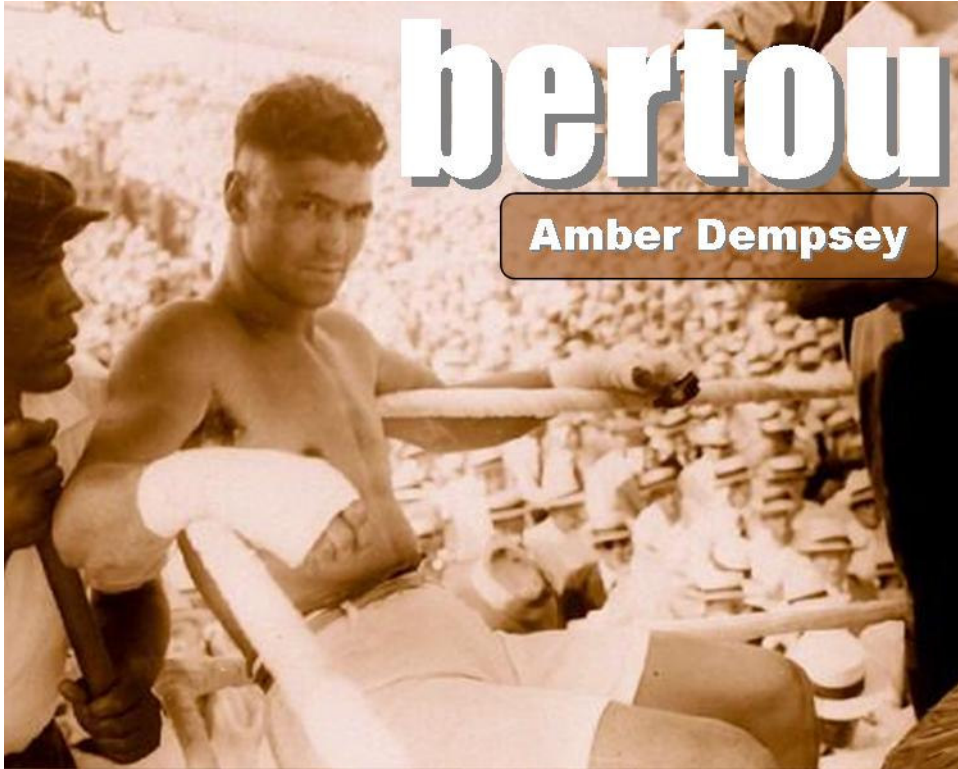
- Remove the label from the can of malt extract, wash the can and place into a pot of hot water to soften the syrup.
- Place 1-1 1/2 gallons of water in the brewpot and bring to a boil.
- Turn heat off. Stir the water with a long handled spoon while slowly pour the extract into the pot. Continue stirring while you adding the dried malt extract and hops. Stir until dissolved, then bring water to a boil. Note: When it first boils, the mixture will foam. Reduce heat and foam will subside. Turn heat back on and repeat process until foaming stops. Then boil for 20-30 minutes.
- Place 3 gallons of cold water into your fermenting bucket, and slowly add the hot mixture. Top off with cold water to 5 gallons.

Fermentation:

- Allow the mixture (called wort) to cool to 90 degrees F.
- Sprinkle the yeast over the top of the mixture. (Optional: Allow to sit for 10 minutes and then stir wort gently with 1 or 2 strokes of a long-handled spoon.
- Seal fermenting bucket, and allow wort to sit for 2 weeks before bottling.

Bottling:

- In a small saucepan, heat 1 cup of water and the priming sugar. Mix until dissolved and bring water to a boil.
- Siphon beer from fermenting bucket to the bottling bucket. Slowly add the warm sugar mixture. As the bucket fills the mixture should mix thoroughly.
- Don't allow the siphoning hose to pick up sediment from the bottom of the fermenting bucket, leave 2-3 inches from bottom of bucket.
- Bottle beer using spigot and bottle filler from kit. Cap bottles.
- Store bottles in a cool place and allow to age for two weeks before drinking.



Comments: