

FAT TIRE

All Grain Recipe - Fat Tire Amber Ale ::: 1.052/1.010 (5.5 Gal)

Grain Bill (70% Efficiency assumed)

7 lbs. - 2 Row Pale Malt [3 SRM] (Belgian would be nice)
2 lb. - Amber Malt [22 SRM] [See Notes]
1 lb. - Munich Malt [10 SRM]
1/2 lb. - Biscuit Malt [23 SRM]
1/4 lb. - Caramel/Crystal Malt (10L) [10 SRM]
1/4 lb. - Caramel/Crystal Malt (40L) [40 SRM]
1/4 lb. - Special Roast Malt [50 SRM]

Hop Schedule (34 IBU)

3/4 oz. - Northern Brewer - 60 min.
1/2 oz. - Willamette - 30 min.
1/2 oz. - Willamette - 15 min.
1/2 oz. - Willamette - 5 min.

Yeast

Wyeast American Ale II Yeast (#1272) - 1800 ml starter

Mash/Sparge/Boil

Mash at 153° for 60 min.
Sparge as usual
Cool and ferment at 65° to 68°

Notes

To make your own Amber Malt, simply put 2# of 2 Row malt on a cookie sheet and roast in a 350° oven for 20 to 25 min.