

# Alamo Amber Ale

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



[www.texasbrewinginc.com](http://www.texasbrewinginc.com)

## Kit Inventory

### GRAIN

9 lbs. Ireks Pale Ale

1 lb. Ireks Munich

8 oz. Ireks Crystal 60L

8 oz. Briess Victory

### HOPS

1 oz. GR Tradition

1 oz. Cascade

1 oz. Mt Hood

### Yeast Recommendation

Dry: Safale US-05  
Optimum fermentation  
temp: 64-72° F

Liquid: Wyeast 1272  
Optimum fermentation  
temp: 60-72° 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. GR Tradition (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.