



May all your fermentations be Great Fermentations!

## Phat Tire – *What a great amber ale...especially when you spell it this way!*

Slightly bready aroma leads into an entanglement of noble hops and sweet malty delight. A wonderful, rich amber for any season!

### BEER SPECS

#### Original Gravity:

1.039 —1.041 @ 65% efficiency

1.042 —1.044 @ 70% efficiency

1.045 —1.047 @ 75% efficiency

**Final Gravity:** 1.012—1.014

**IBU:** 14-18

**ABV%:** 3.3% - 4.6%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a richer beer with more body. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. If using Scottish Ale yeast, you may choose to perform primary fermentation at a lower temperature for a longer time, around 56°-64° for three weeks. This will yield a beer with lower ester levels and less fruitiness. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

**7.5 lbs.** 2-Row Brewer's Malt

**0.75 lb.** Munich Malt

**0.50 lb.** Biscuit Malt

**0.25 lb.** Crystal 40L Malt

**0.25 lb.** Aromatic Malt

**0.25 lb.** Amber Malt

### FERMENTABLES

**0.40 oz.** Perle hops, added at the beginning of the 60 minute boil

**0.50 oz.** Hallertau hops, added 30min from the end of the boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

**0.25 oz.** Willamette hops, added 10 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast #1335 British Ale II, or Nottingham dry yeast

