

BEERSMITH RECIPE

# ABC BREWING HENRIK IMPERIAL AMBER All-Grain

O.G: 1.077 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

### BATCH VOLUME

5.94 Gal

### MASH

- 12.13 lbs Maris Otter
- 1.28 lbs Caramel 60L
- 0.96 lbs Caramalt
- 0.96 lbs Briess Bonlander Munich
- 0.07 lbs English lbs Chocolate Malt

### HOPS

- 4.5 oz Chinook
- 2.8 oz Amarillo

### YEAST

- White Labs WLP001 California Ale

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 Whirlfloc tablet
- 0.5 tsp Yeast Nutrient

## SCHEDULE

### SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

Mashout: 170°F 10 min

### BOIL ADDITIONS & TIMES

- 0.8 oz Chinook *First Wort*
- 1 whirlfloc Tablet 15 min\*
- 0.5 tsp Yeast Nutrient\*
- 3.7 oz Chinook 10 min

### DRY HOPS

- 2.8 oz Amarillo 10 days - Add to secondary fermenter

### YEAST

- White Labs WLP001 California Ale  
*Optimum Temperature: 68°-73°F*