

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

PRIMING SUGAR

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

Mashout: 170°F 10 min

BOIL ADDITIONS & TIMES

- 0.8 oz Chinook *First Wort*
- 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