

# Full Sail Amber

I get a request for this beer at least once a week, so with the help of the Full Sail website, I developed this clone. This Amber should be pretty close to the original. It has a deep amber brown color, caramel and chocolate flavors, balanced with hops but not bitter, and spicy hop aroma. It's a beer for all seasons.

7 lbs Light Malt Extract  
2 lb Crystal Malt 80 L  
1/4 lb Chocolate  
2 oz Cascade 15 HBUs(Boiling) 60 min  
1 1/2 oz Mt Hood(Aroma) 2 min  
Wyeast American Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Cascade)
- Continue boiling for 58 mins then add 1 1/2 oz of Mt Hood hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10 lbs 2 Row Malt  
2 lb Crystal Malt 80L  
1/4 lb Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.