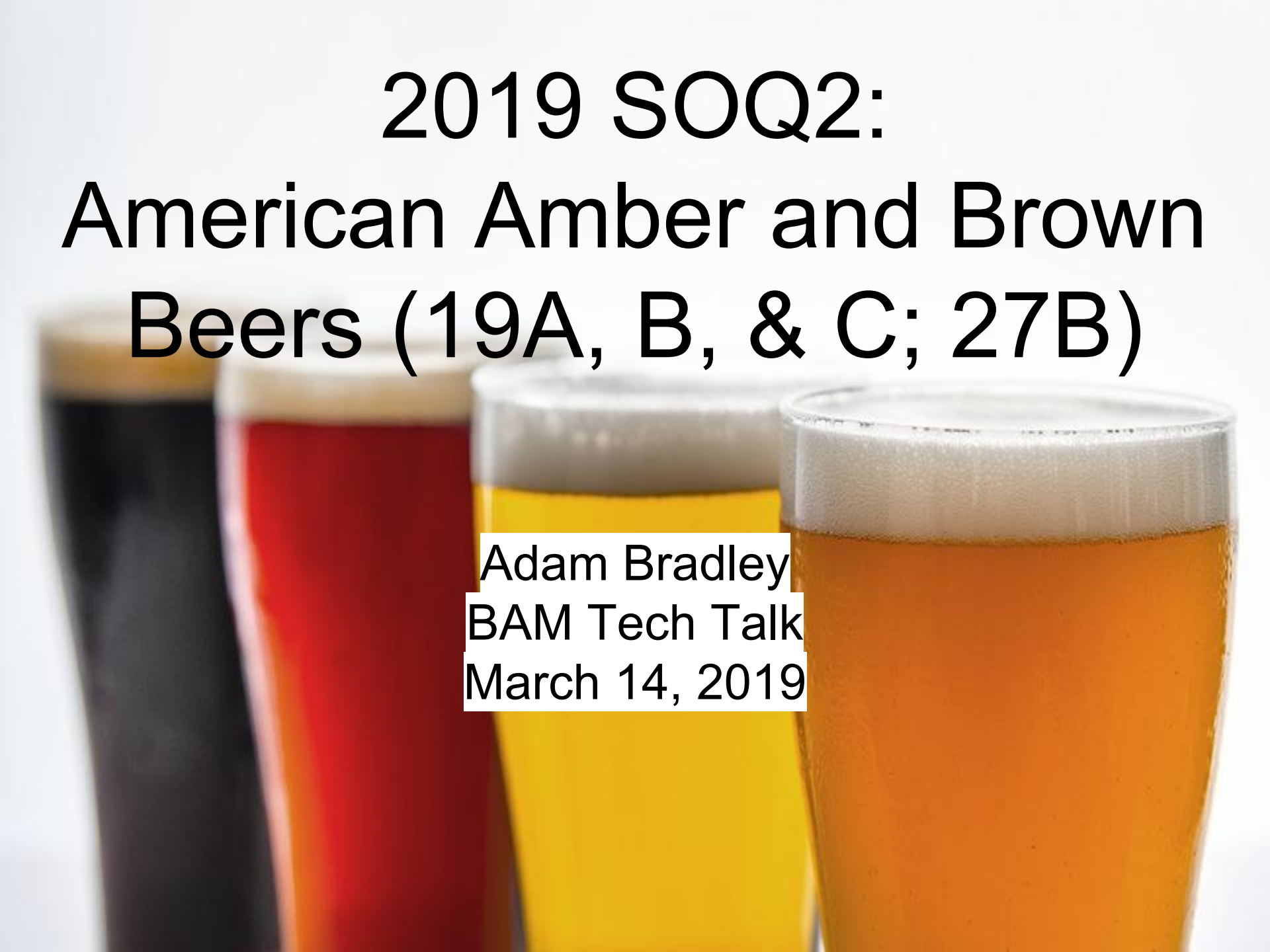


2019 SOQ2: American Amber and Brown Beers (19A, B, & C; 27B)



Adam Bradley
BAM Tech Talk
March 14, 2019

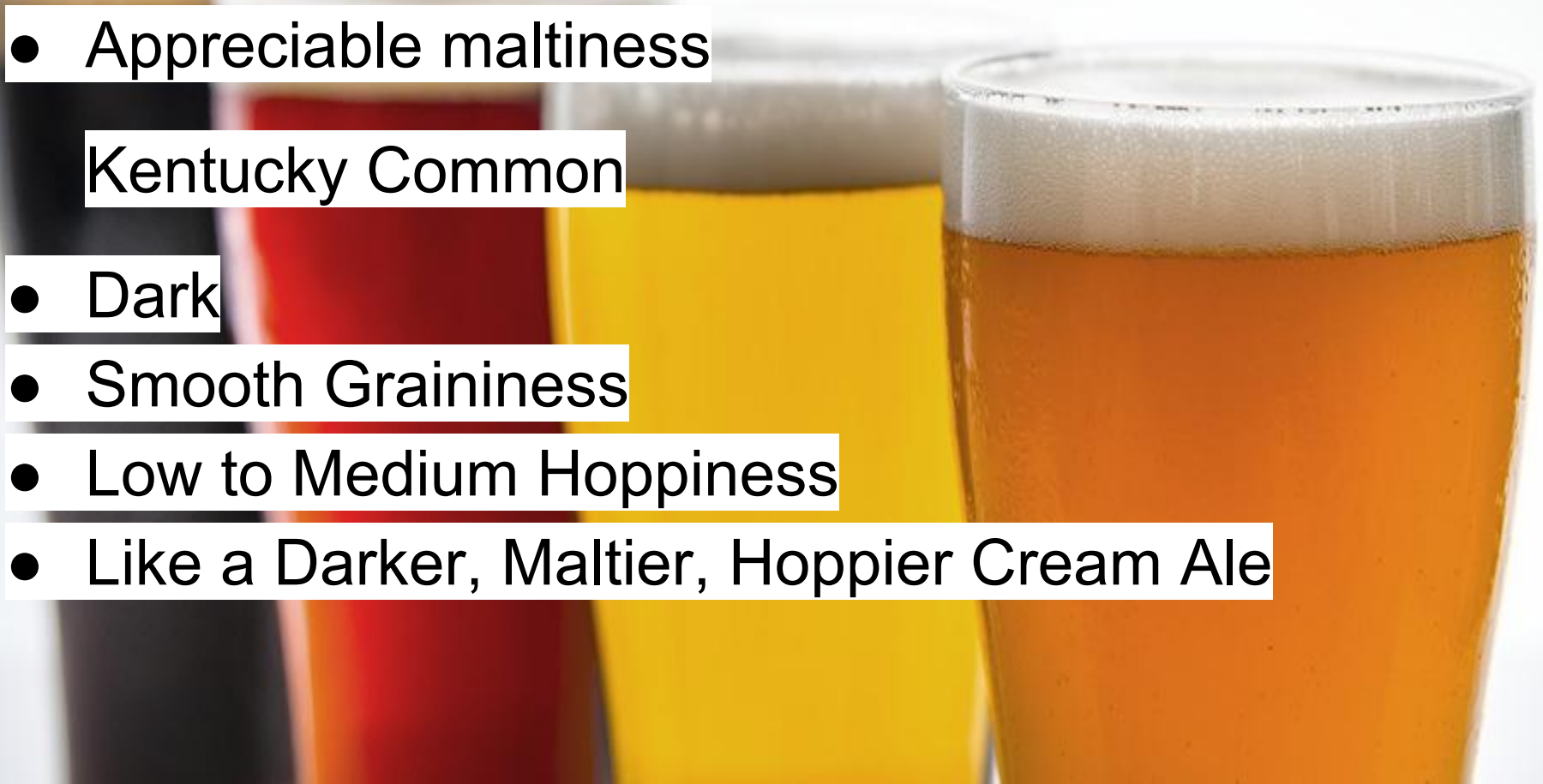
Broad Style Overviews:

American Amber and Brown Beers

- Hoppy
- Amber to Dark Brown
- Appreciable maltiness

Kentucky Common

- Dark
- Smooth Graininess
- Low to Medium Hoppiness
- Like a Darker, Maltier, Hoppier Cream Ale



19A. American Amber Ale

An amber, hoppy, moderate-strength American craft beer with a caramel malty flavor. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy. Hoppy and bitter versions should not have clashing flavors with the caramel malt profile.

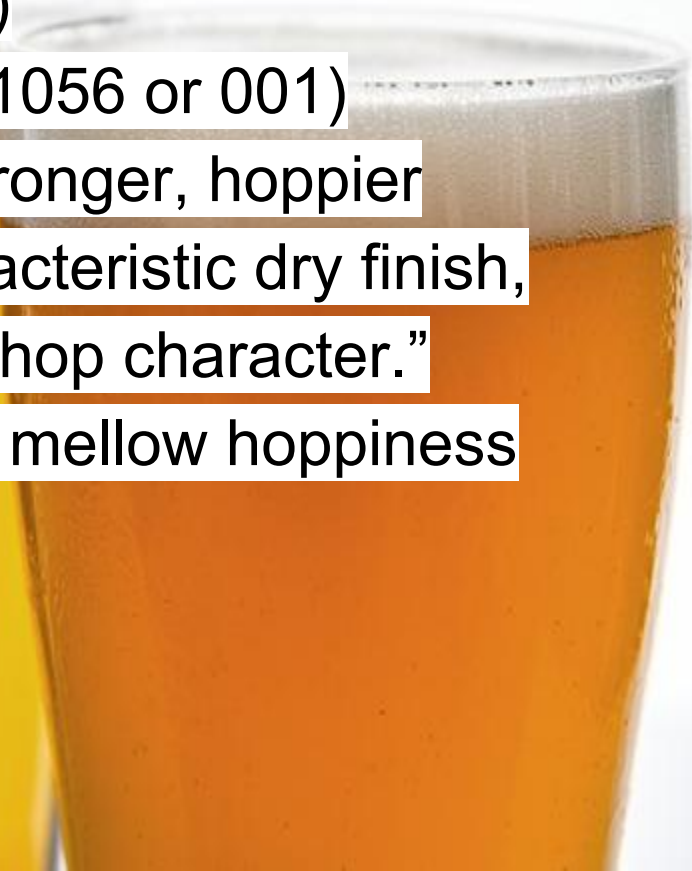


Vital Statistics

| | |
|------------|--------------------|
| IBU | 25-40 |
| SRM | 10-17 |
| OG | 1.045-1.060 |
| FG | 1.010-1.015 |
| ABV | 4.5-6.2% |

How to Brew American Amber Ale

- Not a Red IPA (21B)?
- **Malts:** Maltier and sweeter (not cloying) w caramel malts, maybe Special B
- **Hops:** Any ol' American hops
 - (I recently used Amarillo + EKG)
- **Yeast:** Clean American Ale yeast (1056 or 001)
- **BJCP says:** “A Red IPA is like a stronger, hoppier American Amber Ale, with the characteristic dry finish, medium-light body, and strong late hop character.”
 - So make your amber malty with mellow hoppiness



19B. California Common

A lightly fruity beer with firm, grainy maltiness, interesting toasty and caramel flavors, and showcasing rustic, traditional American hop characteristics.

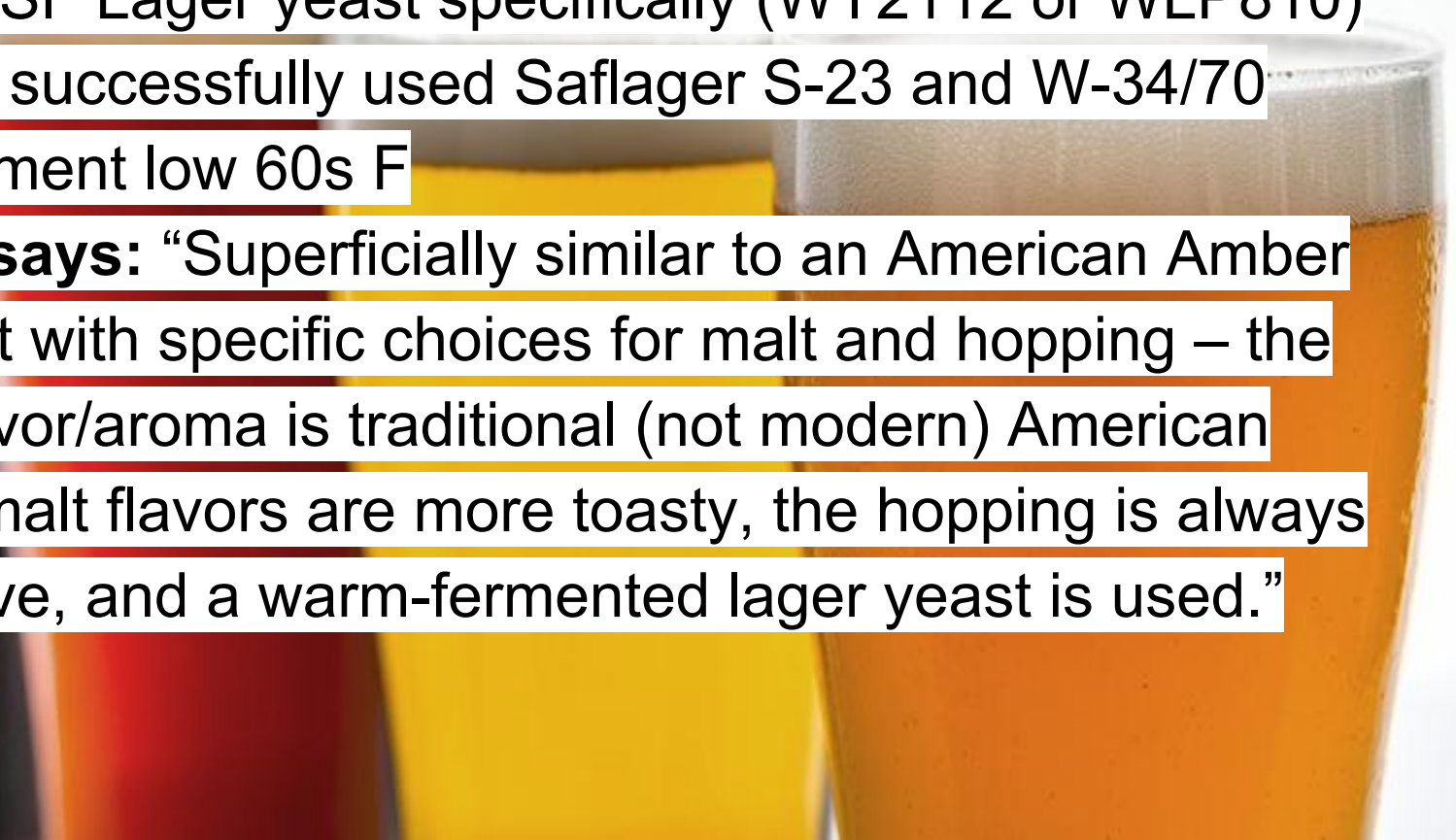


Vital Statistics

| | |
|------------|--------------------|
| IBU | 30-45 |
| SRM | 10-14 |
| OG | 1.045-1.054 |
| FG | 1.011-1.014 |
| ABV | 4.5-5.5% |

How to Brew California Common

- Check out Jason Davis' [talk](#) from Jan 2018
- **Malts:** 2-Row and Crystal (maybe some Biscuit)
- **Hops:** Cluster (classic) or Northern Brewer (modern)
- **Yeast:** Lager yeast,
 - CA/SF Lager yeast specifically (WY2112 or WLP810)
 - I've successfully used Saflager S-23 and W-34/70
 - Ferment low 60s F
- **BJCP says:** "Superficially similar to an American Amber Ale, but with specific choices for malt and hopping – the hop flavor/aroma is traditional (not modern) American hops, malt flavors are more toasty, the hopping is always assertive, and a warm-fermented lager yeast is used."



19C. American Brown Ale

A malty but hoppy beer frequently with chocolate and caramel flavors. The hop flavor and aroma complements and enhances the malt rather than clashing with it.



Vital Statistics

| | |
|------------|--------------------|
| IBU | 20-30 |
| SRM | 18-35 |
| OG | 1.048-1.060 |
| FG | 1.010-1.016 |
| ABV | 4.3-6.2% |

How to Brew American Brown Ale

- Brew an English Brown Ale, then hop it up!
- **Malts:** 2-Row, Chocolate, some Crystal malts
- **Hops:** Any classic American, Continental, or New World
- **Yeast:** Clean American Ale (1056 or 001)
- **BJCP says:** “More chocolate and caramel type flavors than American Pale or Amber Ales, typically with less prominent bitterness in the balance. Less bitterness, alcohol, and hop character than Brown IPAs. More bitter and generally hoppier than English Brown Ales, with a richer malt presence, usually higher alcohol, and American/New World hop character.”



27C. Historical Beer - Kentucky Common

A darker-colored, light-flavored, malt-accented beer with a dry finish and interesting character malt flavors. Refreshing due to its high carbonation and mild flavors, and highly sessionable due to being served very fresh and with restrained alcohol levels.

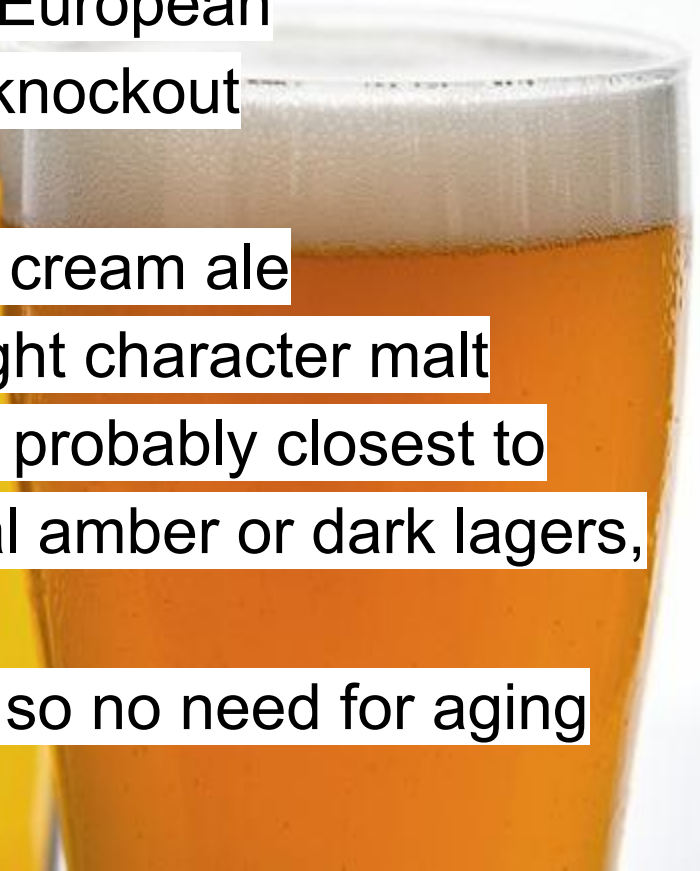


Vital Statistics

| | |
|------------|--------------------|
| IBU | 15-30 |
| SRM | 11-20 |
| OG | 1.044-1.055 |
| FG | 1.010-1.018 |
| ABV | 4.0-5.5% |

How to Brew Kentucky Common

- Hard to find out West
 - Plenty of KY craft brewers doing it, though
 - Apparently Beach Chalet has brewed it previously
- **Malts:** 2-Row and Dark Malts, Maize
- **Hops:** Classic American, imported European
 - Cluster for bittering, Saazer for knockout
- **Yeast:** Aggressive ale yeast
- **BJCP says:** “Like a darker-colored cream ale emphasizing corn, but with some light character malt flavor. Malt flavors and balance are probably closest to modern adjunct- driven international amber or dark lagers, Irish red ales, or Belgian pale ales”
- Historically 6-8 days grain to glass, so no need for aging



2019 SOQ 2: Due Wed, June 5th at noon

- Coincides with World Cup of Beer
- Enter at the website
- 3 bottles to Oak Barrel
 - Unmarked,
 - Blank or marked-out caps
- Be sure to attach the labels produced in your WCoB entry
 - Don't forgot to put "BAM" in your entry!

