



WINNIE THE POOH BEER

Style: Specialty Brown Ale

Batch Size: 5 Gal
OG: 1.044-1.048
FG: 1.008-1.012
IBU: 25
SRM: 25
ABV: 4.7%

Recipe CK00086

GRAINS

8 oz. Honey Malt
8 oz. Caramel 120L
8 oz. Chocolate Malt
1 oz. Blackprinz

EXTRACTS/ADJUNCTS

4 lb. Light LME
1.5 lb. Honey
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

0.75 oz. Cascade (60 min.)
0.25 oz. Cascade (30 min.)

YEAST: 1st choice – WLP080 Cream Ale Yeast Blend

2nd choice – WLP810 San Francisco Lager Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.