



ST. ANKY'S ALE

Style: Belgian Pale Ale

Batch Size: 5 Gal
OG: 1.049-1.053
FG: 1.011-1.015
IBU: 38
SRM: 8
ABV: 5.1%

Recipe CK00084

GRAINS

8 oz. Aromatic Malt

6 oz. Cara 45

EXTRACTS/ADJUNCTS

2.5 lb. Light LME

3.3 lb. Munich LME

1lb. Light Candi Sugar

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. – Northern Brewer (60 min.)

0.5 oz. US Saaz (30 min.)

1 oz. US Saaz (5 min.)

1 oz. Sweet Orange Peel (5 min.)

2 g. Grains of Paradise (5 min.)

0.5 oz. US Saaz (Dry Hop 7 days)

YEAST: 1st choice – WLP570 Belgian Golden Ale Yeast

2nd choice – WLP515 Antwerp Ale 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.