



LARGE MOUTH ALE

Style: English Pale Ale – Similar to Bass Ale

Copper-colored with a creamy off-white head. Rich, smooth and well-balanced with a hint of malt on palate. Finishes with a dry and hoppy aftertaste.

Batch Size: 5 Gal
OG: 1.052-1.053
FG: 1.012-1.013
IBU: 37
SRM: 13-14
ABV: 5%

Recipe CK00016

GRAINS

14 oz. Caramel 60L malt

EXTRACTS/ADJUNCTS

7.5 lb. Light LME

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. Northern Brewer (60 min.)

1/4 oz. Perle (15 min.)

1/2 oz. Northern Brewer (10 min.)

1/4 oz. Northern Brewer (1 min.)

YEAST: 1st choice WLP007 English Dry Yeast

2nd choice – WLP013 London 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.