



SPOTTED HEN

Style: English Pale Ale – Similar to Old Speckled Hen

Light amber with a creamy off-white head. Malty with a butterscotch aroma. Finishes dry with a slight bitter aftertaste.

Batch Size: 5 Gal
OG: 1.052-1.053
FG: 1.010-1.012
IBU: 35
SRM: 12
ABV: 5.2%

Recipe CK00033

GRAINS

12 oz. Caramel 60L malt
6 oz. White Wheat Malt

EXTRACTS/ADJUNCTS

6.5 lb. Light LME
8 oz. Cane Sugar
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. US Perle (60 min.)

1/2 oz. Kent Golding (15 min.)
1/2 oz. US Perle (15 min.)

1 oz. Kent Golding (1 min.)

YEAST: 1st choice – WLP004 Irish Ale 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.