



SUMMER OF SAM ALE

Style: Best Bitter – Similar to Brooklyn Summer Ale

Sunny yellow color with fluffy white head. Light-bodied with a slight aroma of hops and malt. Delicate with a short finish.

Batch Size: 5 Gal
OG: 1.048-1.050
FG: 1.011-1.012
IBU: 32
SRM: 7
ABV: 4.5%

Recipe CK00035

GRAINS

6 oz. Caramel 60L malt
4 oz. Torrified Wheat

EXTRACTS/ADJUNCTS

7 lb. Light LME
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. US Perle (60 min.)
1/4 oz. Cascade (15 min.)
1/4 oz. Fuggle (15 min.)
1/4 oz. Amarillo (15 min.)
1/4 oz. Fuggle (5 min.)
1/2 oz. Amarillo (5 min.)

YEAST: 1st choice WLP002 English 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.