



## **NUMBER 9**

**Style: Pale Ale/Fruit Beer – Similar to Magic Hat #9**

Unique and mysterious, with a hint of apricot. Orange amber color with a creamy white head. Complex malt, hop, and apricot flavor with a dry finish. This beer is dry, crisp, fruity, and very refreshing.

Batch Size: 5 Gal  
OG: 1.053  
FG: 1.012- 1.013  
IBU: 25  
SRM: 13  
ABV: 5.1%

Recipe CK00021

### **GRAINS**

8 oz. Caramel 60L  
8 oz. White Wheat

### **EXTRACTS/ADJUNCTS**

6.5 lb. Plain Light LME  
1 lb. Plain Wheat LME  
  
1 Whirlfloc Tablet (15 min.)

### **HOPS/SPICES**

1.5 oz. Tettnanger (60 min.)  
  
1 tin Apricot Puree (15 min.)  
  
1/4 oz. Willamette (15 min.)  
1/4 oz. Cascade (15 min.)

**YEAST: 1<sup>st</sup> choice** – WLP005 British Ale Yeast

**2<sup>nd</sup> choice** – WLP004 Irish 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.