

American Strong Ale (EX)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

Est. SG: 1.080

Est. FG: 1.021

IBU: 85

SRM: 12

ABV: 8.0%

INGREDIENTS

9.65 lbs Pilsen DME

1 lb Biscuit Malt

0.5 lb Special B

0.5 lb Flaked Barley

2 oz Chinook Hops

2 oz Amarillo Hops

2 oz Simcoe Hops

Wyeast American Ale II (1272) OR Fermentis
American Ale (US-05) OR White Labs
California V Ale (WLP051)

BREWDAY NOTES

BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add ¼ to ½ of your extract.

Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. At the end of your boil, stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

HOP ADDITIONS

1 oz Chinook @60 min

1 oz Amarillo @15 min

1 oz Chinook @15 min

1 oz Simcoe @10 min

1 oz Amarillo @0 min

1 oz Simcoe @0 min

FERMENTATION

Ferment at 65-68°F