



# Two Blondes Are Better Than 1

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## RECIPE STATS

Est. SG: 1.055-1.060

Est. FG: 1.015-1.020

IBU: 22

SRM: 9

ABV: 6%

## INGREDIENTS

7.5 lbs Golden Light LME

1 lb Epiphany Triticale

12 oz Aromatic Malt

8 oz Carapils Malt

1 oz US Tettnang Hops

2 oz Saaz hops

M47 - Belgian Abbey Yeast or

M44 - US West Coast Yeast

## BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs.

Follow the hop schedule as indicated below.

## HOP ADDITIONS

1 oz Tettnang @ 60 minutes

2 oz Saaz @ 30 minutes

You may also dry hop with 1 oz of the final Saaz addition if you wish. This will give the beer a slightly different character, and we encourage you to experiment! Simply add the hops in secondary, or in primary after vigorous fermentation has ended.

## FERMENTATION GUIDELINES

Chill wort to 65°F-70°F, top up to reach 5 gallons in your fermenter, and pitch yeast. If using the Belgian Abbey yeast, fermenting at around room temperature or higher should be fine, and can create plenty of complex Belgian qualities.

If using the US West Coast yeast, go for a lower fermentation temperature. We suggest 60°F-65°F. This will create a clean beer that lets the malt and hops shine through.