



Toast your best bloke with this session salute to our city's namesake, the British courtier/adventurer/writer/poet/all-around overachiever Sir Walter Raleigh. This straightforward recipe uses subtle additions of Special B and Victory Malts to bring hints of toast, roasted nuts, and caramelized honey to the beer. Three additions of East Kent Golding hops add a moderate earthy hop note.

## RECIPE STATS

Est. SG: 1.039

Est. FG: 1.011

IBU: 29

SRM: 13

ABV: 3.8%

## INGREDIENTS

6.5 lbs Golden Promise Malt

6 oz Victory Malt

8 oz Special B Malt

2 oz East Kent Golding Hops

Safale English Ale Yeast

## MASH SCHEDULE

75 minute single infusion mash at 152°F

Sparge with 5 gallons of 168°F water, or finish the mash as you wish.

## BOIL ADDITIONS

0.5 oz EKG @ 60 minutes

1 oz EKG @ 20 minutes

0.5 EKG @ Flameout

## FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast

Ferment at 67°F for two weeks, or until your final gravity is consistent and in the range provided above.