



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: 1.040

Est. FG: 1.011

IBU: 29

SRM: 13

ABV: 3.8%

INGREDIENTS

5.8 lbs Pale LME

6 oz Victory Malt

8 oz Special B Malt

2 oz East Kent Golding Hops

Safale English Ale 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 for 60 minutes, being careful to avoid boil-overs.

Follow the hop schedule as indicated below.

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.