



Dr. Toboggan's **Love** Potion (EX)

RECIPE STATS

Est. SG: 1.064

Est. FG: 1.012

IBU: 37.3

SRM: 16

ABV: 6.9%

INGREDIENTS

6.5 lbs Golden Light DME

2 lbs Red X Malt

0.25 lbs Roasted Barley

2 oz Magnum Pellet Hops

Safale US-05 American Ale Yeast

160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add DME. 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.

0.5 oz Magnum @ 60 minutes

0.5 oz Magnum @ 20 minutes

1 oz Magnum @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.

BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches