

Alt

Sunday, 10 August 2008

Category German Ale

Recipe Type All Grain

Fermentables

4 lbs U.S. 2--row malt (Klages/Harrington)

3--1/4 lbs Munich malt (10 L.)

.25 lbs crystal malt (80 L.)

.5 lbs wheat malt

.5 oz black patent malt

2/3 cup corn sugar (priming)

Hops

.5 oz Willamette hops (5.5% alpha) (boil)

.5 oz Kent Goldings (6.1% alpha) (boil)

1 oz Hallertauer (2.9% alpha) (finish)

Yeast Wyeast #1056 American ale yeast

Procedure Mash in 11 quarts water at 137 F. and pH 5.2. Protein rest 30 minutes at 131. Conversion rest 60 minutes at 155. Mash out 5 minutes at 168. Sparge with 5 gallons of water at 170. Boil 90 minutes. Add hops at 45 minutes and 10 minutes before end of boil.