

## Bass Ale

Thursday, 23 October 2008

Category Pale Ale

Recipe Type Extract

Fermentables

7 lbs Steinbart's American Light Extract

1 lbs Crystal malt 40L

1 lbs Dark brown sugar ; be damned German purity law!

Hops

1 oz Northern Brewer (60 minute boil)

1 oz Fuggle (30 minute boil)

.5 oz Fuggle (10 minute boil)

.5 oz Fuggle (15 minute seep)

Yeast yeast

Procedure: Steep crystal malt in grain bags and remove grains before boil begins. Add malt extract and brown sugar. Bring to a boil and boil for 60 minutes. Add 1 ounce Northern Brewer at beginning of boil, 1 ounce of Fuggle at 30 minutes and 1/2 ounce of Fuggle for the last 10 minutes. Turn off heat and add final 1/2 ounce Fuggle. Let steep for 15 minutes. Cool. Pitch yeast.