

From the kitchen of David and Jennifer Deaven

Servings: 40
\$id: house_ale_v 1.3 2020/02/01 03:11:52 deaven Exp \$

Beer/House Ale

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- A: 9# pale 2-row malted barley
8oz cara-pils malt
2oz roasted barley
- B: 2.5qt water heated to 167F
C: 4.5qt water heated to 170F
D: 1oz Northern Brewer hops
E: 0.5oz Northern Brewer hops
F: 1.5oz Styrian Goldings hops
F: Wyeast #1098 (British Ale)
- Crush (A) in roller mill. Dough-in with (B) to hit 152F strike temperature, hold for 90 minutes, mash out at 168F.
 - Sparge with (C), collect 6-7gal into brew-pot.
 - Add (D) and boil 60 minutes, (E) and boil 30 minutes, add (F) during last 1 minute.
 - Cool with chiller into fermentation vessel (target OG 1.050), pitch (F) and relax.
 - Bottle when SG is 1.018.

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