

INGREDIENTS

GRAINS

8.0 oz (0.22 kg) Golden Light Dry Malt Extract (DME) 3.0 oz (0.08 kg) Dextrose

HOPS

5.0 oz (0.14 kg) Munich Dry Malt Extract (DME) 0.2 oz (5.7 g) Magnum
0.2 oz (5.7 g) Cascade

EXTRAS

1.0 Tbsp (15.0 ml) Ginger, freshly grated
50.0 fl oz (1.5 L) Lemonade

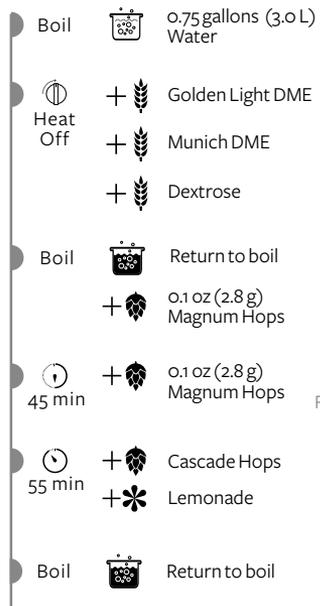
YEAST

Safale US-05 American Ale Yeast

METHOD

Bring 0.75 gallons (3.0 L) of cold water to a boil in your brew kettle. As it begins to boil, turn off heat and add extracts. Bring back to a boil and add Magnum Hops, being careful to avoid boilover. 5 minutes from the end of the boil, add 50.0 fl oz (1.5 L) lemonade, and return to boil. One minute from the end of the boil, add 1.0 Tbsp (15.0 ml) fresh grated ginger. After boiling for a total of 60 minutes and following the hop additions at right, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0 L. Pitch yeast. Ferment for one week, or until bubbling in the airlock has subsided. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling.

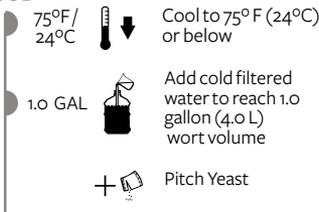
BOIL



BOIL



COOL



FERMENT



BOTTLE



RECIPE TYPE

Extract

DIFFICULTY



BOIL TIME

60 min

ABV

4.0%

OG

1.045

FG

1.012

IBU

28

GINGER SHANDY