

INGREDIENTS

GRAINS

20.0 oz (0.57 kg)
Golden Light Dry Malt
Extract (DME)

HOPS

0.15 oz (4.2 g)
Fuggle Hops
0.10 oz (2.8 g)
Kent Golding Hops

YEAST

Antwerp Ale Yeast (White
Labs)

METHOD

Bring 1.5 gallons (5.7 L) of cold water to a boil in your brew kettle. As it begins to boil, turn off heat and add 12.0 oz. (0.35 kg) Golden Light DME and Fuggle hops. Bring back to a boil, being careful to avoid boilover. After boiling for 30 minutes, add remaining 8.0 oz. (0.22 kg) of Golden Light DME and Kent Golding hops.

After boiling for a total of 60 minutes, 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.

RECIPE TYPE

Extract

DIFFICULTY



BOIL TIME

60 min

ABV

5.1%

OG

1.054

FG












1.015

IBU




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SIMPLE BLONDE ALE



BOIL

- Boil  1.5 gallons (5.7 L) Water
- Heat Off  +  12.0 oz (0.35 kg) Golden Light DME
- Heat Off  +  Fuggle Hops
- Boil  Return to boil
- 30 min  +  8.0 oz (0.22 kg) Golden Light DME
- 30 min  +  Kent Golding Hops
- 60 min  End Boil

COOL

- 75°F/24°C  ↓ Cool to 75°F (24°C) or below
- 1.0 GAL  Add cold filtered water to reach 1.0 gallon wort volume
- +  Pitch Yeast

FERMENT

- 7 days  Primary
- 3-5 days  Secondary (if desired)

BOTTLE

