

UTAH HB51 COLLABORATION AMBER ALE ALL-GRAIN

Big Brew 2009

For a 5 gallon (19 L) yield from a 6 gallon (22.7 L) pre-boil volume.

O.G.: 1.045

F.G.: 1.012

IBU: 26

FERMENTABLES¹

7.75 lb (3.5 kg) 2-Row Pale Malt

1.5 lb (0.7 kg) Munich Malt 8° L

0.75 lb (340 g) Cara Munich II 40° L

HOPS

0.25 oz (7 g) Columbus, 12% Alpha Acid, for 60 minutes

0.5 oz (14 g) Columbus, 12% Alpha Acid, for 35 minutes

0.25 oz (7 g) Centennial, 9% Alpha Acid, for 5 minutes

¾ tsp (3 gm) Irish moss, for 15 minutes

YEAST

Wyeast 1056 American Ale yeast or White Labs WLP001 American Ale yeast

DIRECTIONS FOR ALL-GRAIN RECIPE

Mash grains at 154° F (68° C) and hold for 60 minutes. Sparge with 170° F (76° C) water. Collect enough runoff to end up with 5 gallons after a 60-minute boil (approximately 6.0 gallons, or 22.7 L). Bring to a boil and add the bittering hops. Boil for 25 minutes before adding the second addition (favor) hops. Boil for 20 minutes before adding the Irish moss. Boil 10 minutes before adding the final addition (aroma) hops, and boil for 5 minutes more. After the 60-minute boil, chill to 67-70° F (19-21° C), transfer to a fermenter, pitch the yeast and aerate well. Ferment at 67° F (19° C) for a total of one week. Rack to secondary and age for a week. Rack to keg, or add bottling sugar and bottle.

CARBONATION

Force carbonate at approximately 2.0 to 2.5 volumes of CO₂. Or

Bottle condition using 5 oz by weight of corn sugar

¹ The all-grain recipes assume 75% efficiency unless otherwise stated. Adjust the grain bill to match your system.