

BIG BREW NEARLY NIRVANA PALE ALE -- ALL GRAIN

Big Brew 2000

Big Brew Nearly Nirvana

All-Grain Recipe for 5 gallons:

6.5 gallons water (2.5 mash, 4 sparge)

1 T Gypsum (unless using hard water)

9 lb U.S. two row malt

1/2 lb U.S. crystal malt 20 L

1/2 lb U.S. crystal malt 40L

10 HBU pack (bittering)

1/2oz Cascade hops (flavor)

1/2 oz Cascade hops (aroma)

1oz Cascade hops (dry hop for 7 days)

1/2 teaspoon Irish moss

Wyeast 1056 or White Labs 001 liquid ale yeast

Mash grains at 153o F for 60 minutes. Mash out at 170o F and sparge with water hot enough to get your grain bed to 170o F . Collect enough run off to end up with 5 gallons after a 60-minute boil. Add gypsum and bring to a boil. Add bittering hop addition. Boil 45 minutes more and add next hop addition (flavor) and Irish moss. Boil 10 minutes more then add aroma hops. After a 60-minute boil, turn off burner and chill to below 65o F, transfer to fermenter, pitch yeast and aerate well. Ferment at 62-65o F until fermentation is complete. Rack to secondary fermenter with dry hops and age for 1-2 weeks. Bottle with 5 oz. of corn or table sugar for approximately 2.75 volumes of CO2. If you are kegging, force carbonate.