



## **Fat Rye Ale**

Malt Base 6 lb. Light DME **OR** 7.2 LME

Specialty Grains: 1/4 Lb Caravienne , 1/4 Lb Cara-Munich, 1/2 LB Munich, 1/2 Lb Rye, 1/2 Lb Biscuit, 1/4 Lb Victory

Hops: 5 HBU Willamette Hop Pellets (bittering), 3 HBU Crystal Hop Pellets (aroma)

Other: Muslin Bag, Priming Sugar

Suggested Yeast: White Labs California, Wyeast 1056

### *Instructions:*

1. Remove crushed grains from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain, add gypsum if water is soft.
2. Add dry malt extract, stir well to dissolve. Bring to a boil, add Willamette hops, and continue boil for 45 min. Add Irish Moss and 1.5 HBU Crystal hops and continue boil for 10 min. more. Add 1.5 HBU Crystal hops, and boil for 5 minutes. Remove from heat. Cool Wort below 100°F!
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

*Starting Gravity: 1.054*

*Finish Gravity: 1.012*