



Excellent!

AMARILLO ALE

Malt Base 7 lbs. Light DME or 8.4 LBS Liquid DME

Specialty Grains: 1 lb. Crystal 10L, 1 LB Melanoidin

Hops: 4 oz Amarillo Hops

Other: 3 Muslin Bags, Bottle Caps, Priming Sugar

Suggested Yeast : White Labs California 001 / 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 degrees., hold temp for 10 min. Discard grain.
2. Add **Malt Extract** , stir well to dissolve. Bring to a boil, add 1 oz **Amarillo Hops**, and continue boil for 40 min. Add 1 oz **Amarillo hops** and boil for 15 min. more. Add 1 oz **Amarillo Hops**, and boil for 5 minutes. Remove from heat.
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, **Dry Hop w/ 1 OZ Amarillo Hops**, 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 10 days minimum.

Starting Gravity: 1.064

Finish Gravity: 1.016