INGREDIENTS

GRAINS

2.0 oz (57 g) 2-Row Brewers Malt

5.0 oz (141 g) Caramel Malt 10L 1.0 oz (28 g) Flaked Oats

1.0 lb (0.45 kg) Extra Light Dry Malt Extract HOPS

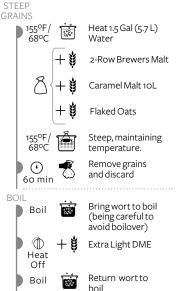
1.25 oz (35.0 g) Chinook Hops

YEAST

Safale US-05 American Ale Yeast

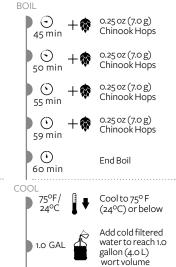
METHOD Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add

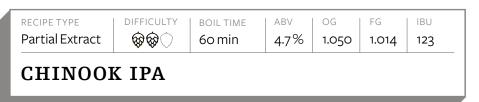
grains in a muslin bag. Steep for 60 minutes, maintaining this temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extract and 0.25 oz (35.0 g) Chinook hops. Return to a boil, being careful to avoid boilover. Add hops at intervals listed at right. 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 gallon (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. This beer will improve with bottle conditioning.



0.25 oz (7.0 g)

Chinook Hops







Pitch Yeast