

INGREDIENTS

GRAINS

0.2 lb (0.09 kg) Honey Malt	0.2 lb (0.09 kg) Munich Malt (10L)
0.6 lb (0.27 kg) 2-Row Brewers Malt	1.0 lb (0.45 kg) Pilsen Light Dry Malt Extract

HOPS

0.3 oz (8.4 g) Willamette

YEAST

American Ale Yeast

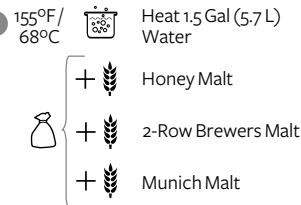
EXTRAS

0.5 oz (14.0 g) Sweet Basil

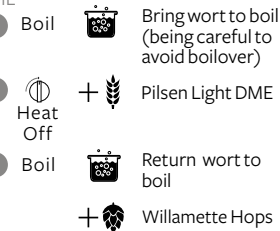
METHOD

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 that temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Pilsen Light DME. Bring back to a boil and add Willamette Hops, being careful to avoid boilover. At 10 minutes from end of boil, add 0.5 oz (14.0 g) Sweet Basil. After boiling for a total of 60 minutes, remove from heat, strain basil from wort and discard. 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, or 4.0 L. Pitch yeast and ferment for one week. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling.

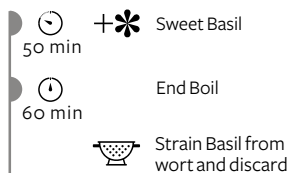
STEEP GRAINS



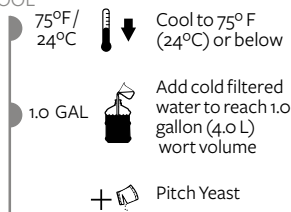
BOIL



BOIL



COOL



FERMENT



BOTTLE



RECIPE TYPE	DIFFICULTY	BOIL TIME	ABV	OG	FG	IBU
Partial Extract		60 min	6.0%	1.064	1.017	29

HONEY BASIL ALE