

Y Bother Pale

Not everyone can handle the hoppy pale ales that we are known for in the Northwest. If I brew for a wedding or similar function where I need to please the masses, I make at least one batch that would appeal to the Bud crowd. This beer is more flavorful than factory beer and at 5% has more kick but is still light and balanced, not bitter. So if you need to compromise, try this one.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7	lbs	Light Malt Extract	
1/2	lb	Crystal Malt 20L	
1/2	lb	Victory Malt	
2	oz	Cascade 14 HBUs (Boiling)	60 min
1	oz	Liberty (Flavor & Aroma)	2 min

Wyeast American Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Cascade)
- Continue boiling for 58 mins then add 1 oz of Liberty hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt
1/2	lb	Crystal Malt 20L
1/2	lb	Victory Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.