

# Low-Carb Cascade Ale

Light pale ale featuring the Northwest's Premier Hop. We use Amylase Enzyme to help convert malt starches to fermentable sugars and create a low-carb beer.

OG: 1.042 FG 1.010 ABV 4%

Extract Recipe:

5	lbs	Extra Light Dry Malt Extract		
1 1/2	oz	Cascade Hops 10 HBUs (Boiling)	60 min	
1/2	oz	Cascade Hops (Flavor)	5 min	
		Wyeast American Ale Yeast		
1	tsp	Amylase Enzyme		

For Bottling:

1 1/4	cup	Dry Malt Extract	Or	3/4	cup	Corn sugar
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- Add malt extract to 2 gals of cold water and bring to a boil.
- Boil for 5 minutes, then add the boiling hops. (1 1/2 oz Cascade)
- Continue to boil for 55 mins then add 1/2 oz of Cascade hops.
- Continue to boil for 5 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 and Amylase Enzyme 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:

8 lbs 2 Row 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.