

Pete's Wicked Ale

This style of beer for years has stood alone in the brown ale category. It's more bitter than the English brown ales or Nut Brown ales that came before it. The added hop bitterness and dark malt character created a new category of beer, American Brown Ale.

7 lbs Light Malt Extract
1/2 lb 2-row Malt
1/2 lb Crystal Malt 80L
1/2 lb Roasted Barley
1/4 lb Chocolate Malt
2 1/2 oz Northern Brewer Hops 22HBUs(Boiling)
1 oz Northern Brewer Hops(Flavor) 20 mins
1 pk 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, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 1/2 oz Northern Brewer)
- Continue boiling for 40 mins then add 1 oz of Northern Brewer hops.
- Continue to boil for 20 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 80 L Malt
1/2 lb Roast Barley
1/4 lb Chocolate 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.