

MARYLAND HOMEBREW

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Fantome

All Grain Recipe

OG: 1.048 FG: 1.010 IBU: 22.9 ABV: 5%
75%Efficiency

Ingredients:

- 7 lb. English Pale Malt
- 1 lb. CaraMunich
- .53 lb Special Roast
- .14 Roasted Barley
- .75 oz Kent Goldings hop pellets (5%AAU)
- .50 oz Fuggle hop pellets
- 1 tsp. Irish Moss
- White Labs California Ale yeast or S-05
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. Mash @ 152F 90min long boil. 5 Gallon Recipe
2. .75 oz Kent Goldings full 90 min.
3. 1 tsp Irish Moss for last 15 min of boil along with .50 oz Fuggle.
4. Pitch yeast when wort temperature is between 70-80°.
5. Allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity.
6. Rack to a secondary fermenter (glass carboy) after 7 days. Let sit another week.
7. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
8. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks