

MARYLAND HOMEBREW

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Naked Fish

All Grain Recipe

OG: 1.054 FG: 1.010 IBU: 35.6 ABV: 5.6%
85%Efficiency

Ingredients:

- 7.5 lb. American 2 Row
- .25 lb. Chocolate Malt
- .45 lb Roasted Barley
- .25 lb Crystal 60L
- 1.35 oz Kent Golding hop pellets (5.5%AAU)
- 1 tsp. Irish Moss
- White Labs California Ale yeast or S-05
- 2- 4oz bottles of Raspberry Flavoring
- .25 lb Chocolate Raspberry Coffee in Mash
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. Mash @ 152F with coffee. 90min long boil. 5.5 Gallon Recipe
2. 1.35 oz Kent Goldings 90 min
3. 1 tsp Irish Moss for last 15 min of boil
4. .50 oz Kent Goldings and Fuggles at Knock out
5. Pitch yeast when wort temperature is between 70-80°.
6. 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.
7. Rack to a secondary fermenter (glass carboy) after 7 days. Let sit another week. Add Raspberry flavoring at bottling time.
8. 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.
9. 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