

# MARYLAND HOMEBREW

Tel: (410) 290-FROTH Fax: (410) 290-6795

Internet: <http://www.mdhb.com>



## Naked Fish

OG: 1.053 FG: 1.012 IBU: 28.6 ABV: 5.4%

### **Ingredients:**

- 7 lb. light Liquid unhopped malt extract
- .25 lb. Chocolate Malt
- .40 lb Roasted Barly
- .25 lb Crystal 60L
- 1.35 oz Kent Golding hop pellets
- 1 tsp. Irish moss
- White Labs California Ale or 1 pkg. S-05 dry ale yeast
- 2-4oz bottles Raspberry Flavoring
- .25 lb Chocolate Raspberry Coffee steeped with grains
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

### **Directions:**

1. Steep grains and coffee in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains. Bring Water level up to 5.5 gallons.
3. Add malt extract and bring to boil. Boil time is 60 minutes. Add 1.35 oz. Kent Goldings to a boil.
4. Boil for 45 min then add Irish Moss.
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 right before bottling.
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. 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.