

MARYLAND HOMEBREW

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Serum

All Grain Recipe

OG: 1.087 FG: 1.019 IBU: 78.3 ABV: 9%
75%Efficiency

Ingredients:

- 12 lb. English Pale Malt
- 1 lb. Wheat
- .5 lb. Melanoidin
- 1 oz Columbus hop pellets (15%AAU)
- 6 oz. Amarillo hop pellets
- 1 tsp. Irish moss
- White Labs California Ale or 1 pkg. S-05 dry ale yeast
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. Mash @ 152F. Hour long boil. 5.5 Gallon Recipe
2. 1 oz. Columbus for FWH, before boil starts.
3. 2oz Amarillo and irish moss for the last 15 min of the boil.
4. Add another 2 ounces of Amarillo when you turn off the heat (zero mins)
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 and dry hop with 2 ounces Amarillo. Let sit another week.
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