

MARYLAND HOMEBREW

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Serum

OG: 1.088 FG: 1.020 IBU: 78

Ingredients:

- 9.9 lb. light Liquid unhopped malt extract
- 1 lb. Light Dry Malt extract
- 1 lb. Wheat
- .5 lb. Melanoidin Malt
- 1 oz. Columbus hop pellets (15AAU)
- 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. Steep grains 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 1oz. Columbus to a boil. Boil for 60 minutes.
4. Add Irish Moss and 2 oz Amarillo. Continue boiling for 15 minutes. When you turn off your heat add another 2 ounces of Amarillo.
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 2oz of Amarillo hops. 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.