

MARYLAND HOMEBREW

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COPPER ALE

OG 1.055-1.058

FG 1.014-1.016

IBU 21

5.2% ABV

Ingredients:

.5 lb Crystal 80 Malt
.5 lb Munich malt
1 oz. Roasted Barley malt
1 oz. Chocolate malt
4 lbs Light liquid malt extract (LME)
3 lbs dry malt extract (DME)
4 oz. malto dextrine
½ oz. Chinook hops @ 11%
½ oz. Hallertau hops
1 tsp Irish Moss
1-½ oz. Tettnang
German Ale Kolsch yeast
5 oz. priming sugar

Directions:

1. Steep grains in 1 gal 150° F water for 20 minutes.
2. Strain the grain into your brewpot.
3. Sparge the grain with ½ gal water at 150° F.
4. Add water to brew pot for 1.5 gal total volume.
5. Bring to boil and add LME, DME, Malto dextrine and ½ oz Chinook hops.
6. Add water until total volume in brewpot is 2.5 gallons.
7. Boil for 45 minutes, then add the Hallertau and Irish Moss:
8. Boil 12 minutes, then add ½ oz. of the Tettnang.
9. Boil for 3 minutes, then cool down to 80° F or below.
10. Strain the cooled wort into the primary fermenter and add cold water to get 5 gallons.
11. Pitch yeast (german ale kolsch yeast) and aerate.
12. Ferment in primary 5-7 days or until fermentation slows.
13. Rack to secondary, adding 1 oz. Tettnang.
14. Bottle after a week or 2 with 5oz. priming sugar