

MARYLAND HOMEBREW

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HALF-BASS ALE

OG: 1.053

FG: 1.013

ABV: 5.1%

BU's: 47.8

Color 10.6

Ingredients:

1 lb. X Light Dry Malt Extract

1 can 4# lb. Light Malt Extract

1 lb. crystal 40 malt

1 lb. demerara or dark brown sugar

1 oz. Northern Brewer hops (boil 60 minutes total)

1 oz. Fuggles hops (boil 30 min add after 1st 30 minutes)

.5tsp Irish Moss (last 15mins of boil)

.5 oz. Fuggles hops (finish)

White Labs British Ale yeast or one package Nottingham dry ale yeast

3/4 cup corn sugar for priming

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° (no higher) for 30 minutes.
2. Remove grains.
3. Add liquid and dry malt extract and sugar. Bring to a boil.
4. Add 1 oz Northern Brewer hop pellets. Boil for 30 minutes.
5. Add 1 oz Fuggles and boil another 30 minutes.
6. Add 2 tsp Irish Moss for final 15mins of boil
7. Remove from heat, add .5 oz Fuggles hop pellets and steep for 15 minutes.
8. Combine wort with water to make five gallons. There is no need to strain.
9. Cool wort to below 80 degrees then pitch yeast.
10. If using one-step fermentation, allow to sit in the fermenter at 65-70° for about 10-14 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 7-14 days before bottling.
11. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 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 mix evenly through your beer.
12. 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 or longer.

This recipe is intended to mimic Bass Ale