

MARYLAND HOMEBREW

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HIPPITY HOP POCKET

Ingredients:

- 7 lb. Light Dry Malt Extract
- 1 lb. Crystal 20
- .5 lb. Malto-Dextrine powder
- 2 oz. Perle hop pellets
- 2 oz. Cascade hop pellets
- 1 oz. Mt. Hood hop pellets
- 1 oz. Mt. Hood hop pellets (for dry hopping)
- 1 oz. Cascade hop pellets (for dry hopping)
- 1 tsp. Gypsum
- 1 tsp. Irish moss
- White Labs California Ale or one package of Windsor dry ale yeast
- 3/4 cup priming sugar or 1-1/4 cups dry malt extract

Directions:

1. Steep grains in hops bag in 1.5 gallons of water at 155° for 30 minutes. Remove grains and bring to a boil.
2. Add dry malt extract, malto-dextrine, and gypsum and bring to a boil. Boil for 10 minutes.
3. Add 2 oz. Perle hops and boil for 30 minutes.
4. Add 1 oz. Cascade hops and boil for 20 minutes. Add Irish moss at this time.
5. Add 1 oz. Cascade and 1 oz. Mt. Hood hops and boil for 10 minutes.
6. Combine the wort with water to make five gallons.
7. Pitch yeast when wort temperature is between 70-80°.
8. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 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 it to sit for another 10-14 days before bottling. Add 1 oz. Cascade and 1oz. Mt. Hood hops to the secondary fermenter for dry hopping.
9. 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 disperse evenly through your beer.
10. For proper carbonation, store your beer at 68-72° 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.