

MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108
Columbia, MD 21045
Tel: (410) 290-FROTH Fax: (410) 290-6795
Internet: <http://www.mdhb.com>

MARYLAND HOMEBREW STRAWBERRY BLONDE

Ingredients:

- 1 (4lb.) Can light unhopped malt extract
- 1 lb. Rice extract powder
- .5 lb carapils
- 1 lb. Clover honey
- 1 (4 oz) bottle Strawberry/Kiwi flavoring
- 1 oz. Hallertaur hop pellets
- White Labs German ale/Kolsch yeast or 1 pkg. Nottingham dry yeast
- 1 1/4c dry malt extract for priming or 3/4c priming sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and bring to boil.
3. Remove from heat and add malt extract, and rice extract stirring until completely dissolved.
4. Return to boil and add 1oz hallertaur hops. Boil for 35 minutes.
5. Add Honey and boil 5 more minutes. Turn off heat.
6. Combine wort with water to make five gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80°.
8. If using one-step fermentation, allow it 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. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
9. 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. **Add flavoring now.** This method ensures that the priming sugar will disperse evenly through your beer.
10. 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.