

MARYLAND HOMEBREW

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PACIFIC PALE ALE

O.G. - 1.046-1.050

F.G. - 1.010-1.008

Ingredients:

2 4 lb. Cans Alexander's plain malt extract
.5 lb. Carapils grain
.5 lb. Wheat grain
.5 lb. Munich grain
.5 lb. Caravienne grain
2 ozs. Mt. Hood pellets
1 oz. Liberty hop pellets
1 oz. Willamette hop pellets
.5 tsp Irish Moss
White Labs California Ale or 1 pkg. Nottingham dry ale yeast
3/4c corn sugar for priming

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30-45 minutes.
2. Remove grains and bring to a boil.
3. Remove from heat and add liquid malt extract. Return to the heat and bring to a boil.
4. Add 1 oz. Mt. Hood hops at the beginning of the boil. Add 1 oz. of Liberty hops 20 minutes. Add 1 oz. of Mt. Hood hops and Irish Moss 20 minutes later. Five minutes later add 1 oz. Willamette hops. Turn off heat, cover and steep for 20 minutes.
5. Combine wort with water to make five and a half gallons of wort. There is no need to strain.
6. Pitch yeast when wort temperature is between 70-75°.
7. If using one-step fermentation, allow it to sit in the fermentation container 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 fermentation container (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
8. 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 fermentation container 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.