

MARYLAND HOMEBREW

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PETE'S EVIL TWIN BROTHER ALE

OG: 1.046 FG: 1.012 ABV: 4.5% IBU's: 30.1 Color 23.4

Ingredients:

- 1 4# Light liquid malt extract
- 1 lb. X light Dry Malt Extract
- .5 lb Crystal 20 malt
- .5 lb Special B Malt
- .5 lb. Biscuit Malt
- 1.0 oz. Northern Brewer hop pellets (boil)
- .5 oz. Northern Brewer hop pellets (flavor)
- 1 oz. Northern Brewer hop pellets (finish)
- White Labs California Ale or one package of Safale dry ale yeast
- 3/4c corn sugar for priming

Directions:

1. Steep the grains in about 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and dissolve all of the malt extracts in the same water.
3. Add 1 oz. Northern Brewer hops and boil for 30 minutes.
4. Add 2 oz. Northern Brewer hops and boil for another 30 minutes.
5. Turn off heat and add 1 oz. Northern Brewer, steep for 5 minutes
6. Combine wort with water to make 5 gallons.
7. Pitch yeast when wort temperature is approximately 78°.
8. If using one step fermentation, allow 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 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 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.
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, & it will improve if you age your beer another two to three weeks or longer.