

MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108

Columbia, MD 21045

Tel: (410) 290-FROTH Fax: (410) 290-6795

Internet: <http://www.mdhb.com>

RUDOLPHS REVENGE SPICED ALE

OG: 1.059

FG: 1.010

ABV: 6.46%

Ingredients:

1 (3.3 lbs.) light unhopped malt extract
2 lbs. Light dried malt extract
1 lb. Honey
.5 lb crystal 20 malt
.5 lb. Wheat malt
.5 lb carapils
2 oz. Cascade hop pellets
1 oz. Saaz hop pellets
1 six inch stick of cinnamon
1 medium whole orange
6 whole cloves
White Labs California yeast or 1 pkg. Nottingham dry yeast
1-1/4 cups dry malt extract for priming or 3/4 cup 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 stirring until completely dissolved.
4. Return to boil and add 2oz Cascade hops. Boil for 45 minutes.
5. Add Cinnamon stick (in hop bag) and honey and continue to boil for 10 minutes.
6. Add Saaz hops during the last 2 minutes of boil.
7. Prepare your orange and cloves by squashing the unpeeled orange until it is soft inside. Poke the peel with a sharp fork to put several holes through the peel. Take 6 cloves and insert into some of the holes.
8. Turn off the heat and toss your prepared orange into the wort. Let it steep for 15-20 minutes. Remove orange and cinnamon.
9. Combine wort with water to make five gallons. There is no need to strain.
10. Pitch yeast when wort temperature is between 70-80°.
11. 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 it to sit for another 10-14 days before bottling.
12. 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. This method ensures that the priming sugar will disperse evenly through your beer.
13. 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. Its ready to drink, but it will improve if you age your beer another two to three weeks.