

MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108

Columbia, MD 21045

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

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

Terry the Hoppy Elder

OG 1.099 FG:~1.020-1.012

IBU100+

Ingredients:

9.5 lb. Light Dry Malt Extract

6 oz. Crystal 40L

1 lb. Corn Sugar

.5 lb. Malto-Dextrin powder

2 oz. Cascade Whole Hops

3.5 oz. Chinook hop pellets

2 oz. Simcoe hop pellets

1 oz. Columbus hop pellets

2 oz. Centennial hop pellets

3 oz. Columbus hop pellets or leaf, 1 oz. Centennial hop pellets or leaf, 1 oz. Simcoe hop pellets or leaf (for dry hopping)

1 tsp. Irish moss

White Labs California Ale or one package of Safale S-05 dry ale yeast

3/4 cup priming sugar or 1-1/4 cups dry malt extract

Directions:

1. Steep grains in hops bag in 2.5 gallons of water at 155° for 30 minutes along with 2 ounces of cascade leaf hops. Remove grains & hops and bring to a boil.
2. Add dry malt extract, and malto-dextrin. Boil will be 90 minutes long.
3. Add 3.5 oz. Chinook hops and boil for 45 minutes.
4. Add 1 oz. Simcoe hops and boil for 15 minutes.
5. Add 1 oz. Columbus and boil for 15 minutes.
6. After 15 minutes add Irish Moss.
7. Boil another 15 minutes and turn off heat. Add 2 oz of Centennial hops and one of Simcoe hops.
8. Combine the wort with water to make five gallons.
9. Pitch yeast when wort temperature is between 70-80°.
10. 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.
11. Once the Krausen or Foam has dropped transfer the beer to a secondary. Add 3 oz. Columbus, 1oz. Centennial and Simcoe hops to the secondary fermenter for dry hopping.
12. 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. Store at 68-72F. It may need couple of weeks to carbonate properly.